



Boxed Lunch and Sandwich Menu

Any of the following Sandwiches plus two cold sides, a pickle, and choice of dessert
\$10.50

Any Sandwich plus one cold side, pickle and choice of dessert
\$9.50

Any Sandwich plus one cold side and a pickle
\$8.50

½ Sandwich plus one cold side, pickle and choice of dessert
\$7.50

All Sandwiches are available on platters

Entrée Salad "Boxed" Lunches

Entrée Salad with Roll or Biscuit and choice of dessert
10

Entrée Salad with Roll or Biscuit
8

Entrée Salad "Boxed" Lunches are also available on platters

Delivery \$35.00

Canned Soda or Bottle Water \$1.00

Ice Tea \$8.00 per gallon

Disposables \$1.00 per person, \$35.00 minimum

Sandwich Choices

Garlic and Herb Roasted Turkey Breast topped with Brie Cheese and apple cranberry chutney
on wheat

Grape Tarragon and Pecan Grilled Chicken Salad on croissant with lettuce and tomato with
blue cheese spread on whole wheat

Ham and Cheddar with pineapple mango chutney and honey mustard aioli on Texas toast

Albacore Tuna Salad Croissant with Havarti Cheese, lettuce and tomato



Grilled Pesto Chicken topped with marinated tomatoes, mozzarella cheese and lemon aioli on a Kaiser Roll

Sliced Roast Beef and Cheddar with caramelized onions, roasted red peppers and Horseradish Sauce on a Kaiser roll with lettuce and tomato

“Dish Club” BLT with avocado and roasted turkey on whole wheat

Entrée Salad Choices

Mixed Greens topped Grilled Chicken and a crispy mozzarella cake, sun dried tomatoes, roasted wild mushrooms and toasted pine nuts with balsamic vinaigrette

Greek Salad with red wine marinated tomatoes, cucumbers, roasted peppers and kalamata olive over mixed greens with a parmesan encrusted feta cheese cake and creamy Greek dressing... add chicken \$2.00

Roasted Turkey Breast on mixed greens with a pecan encrusted sweet potato cake topped with apple cranberry chutney, crispy bacon, and shredded cheddar with a maple cider vinaigrette

Almond Encrusted Goat Cheese cake with mangoes, strawberries and spiced almonds on mixed greens with dried cherry vinaigrette... Add Chicken \$2.00

Orange Glazed Mahi Mahi, mandarin oranges, bell peppers, Bermuda onions, chow mien noodles, and pineapple salsa on mixed greens with citrus soy vinaigrette

Tuna or Chicken Salad on mixed greens with peppers, onions, tomatoes, and bleu crumbles with a creamy garden garlic dressing

Tortilla encrusted chipotle cheddar cake on mixed greens with Grilled Chicken Breast, guacamole and black bean corn salsa with creamy south western vinaigrette

Cold Side Choices

Broccoli Salad, Potato Salad, Chips, Cole Slaw, Ambrosia, Fresh Fruit, Pasta Salad, Apple Spinach and Walnut Salad

Dessert Choices

Dessert Tart, Cookie, Brownie, Banana Pudding



Dish of the Day Hot Lunch “Dish Deal”

Entrée
Two Hot Sides
Salad
Bread and Butter
Dessert
12

Hot Entrée Choices: *Country Fried Chicken, Pot Roast, Fried Pork Chops, Country Fried Steak, Fried Catfish, Pecan Encrusted Fried Chicken, Coconut Encrusted Fried Chicken, Grilled Boneless Chicken (plain or with your choice sauce), Sirloin Beef Tips, Tilapia, Roasted Bone In Chicken, Baked Chicken, Meatloaf, Pasta (your choice), Roast Pork Loin, Gumbo, Chicken and Dumpling, Roasted Turkey, Glazed Ham, BBQ Chicken or Pork, Hamburger Steak, Corn Beef*

Hot sides choices: *Mac and cheese, Potato Casserole, Lima Beans, Brussel Sprouts, Red Beans and Rice, Mashed Potatoes, Glazed Carrots, Cabbage, Green Bean Casserole, Black-eyed Peas, Cheese Grits, Buttered Corn, Cream Corn, Sautéed Veggies, Fried Okra, Rice Pilaf, Hash Brown Casserole, White Beans, Baked Beans, Green Beans, Turnip Greens, Sweet Potatoes*

Cold Side Choices: *Broccoli Salad, Potato Salad, Pasta Salad, Cole Slaw, Ambrosia, Cucumber/Tomato/Onion Salad, Fresh Fruit, Spinach/Walnut Salad,*

Side Salad Choices

Mixed Greens topped with sun dried tomatoes, roasted wild mushrooms and toasted pine nuts with balsamic vinaigrette

Greek Salad with red wine marinated tomatoes, cucumbers, roasted peppers and kalamata olive over mixed greens creamy Greek dressing

Mixed greens with apple cranberry chutney, crispy bacon, and shredded cheddar with a maple cider vinaigrette

Mangoes, strawberries and spiced almonds on mixed greens with dried cherry vinaigrette

Mandarin oranges, bell peppers, Bermuda onions, chow mien noodles, and pineapple salsa on mixed greens with citrus soy vinaigrette

Mixed Green Salad with tomatoes, cucumbers, and croutons with Creamy Garden Garlic Dressing



Mixed Greens with guacamole and black bean and corn salsa with creamy Southwestern Vinaigrette

Add \$2.00 for Coconut Encrusted Goat Cheese Balls, Pecan Encrusted Sweet Potato Cakes, Mozzarella Cake, and Parmesan encrusted Feta Cake or Chipotle Cheddar Cake

Dessert choice for "DishDeal"

Assorted Chef's Choice Platter (home made tarts, brownies, mouse, pastries, pies, etc)
Banana Pudding
Bread Pudding

Please allow 24 hours notice

Menu combinations can be tailored to fit your budget

Call 293-1128 or email your order to:

catering@dailydishfranklin.com

EXTRAS

\$35.00 delivery fee

Disposables \$1.00 per person/\$35.00 Minimum

Mango, Raspberry, Sweet or Unsweet tea or Lemonade \$8.00/gallon

\$1.00 Bottled Water/Canned Soda