



## Winter 2009

### **lunches**

The listed sandwiches are always available, but we do change our hot buffet items every four weeks to reflect seasonal availability from our farms. Call today to learn more about our current menus. Also included are some seasonal hot lunch menus from the past to give you a good idea of what we do. Let us know if you are looking for something you don't see here. We are always open to customizing menus.

### **box lunches**

city provisions box lunches are packed in 100% post consumer recycled boxes using 100% recycled napkins and biodegradable utensils. All boxes include house made chips, choice of side, and homemade cookie

### **sandwiches - in boxes or on platters**

*house roasted Dietzler Farms beef, lettuce, vine-ripe tomatoes, crisp romaine, and horseradish crème fraîche, pretzel baguette*

*Michigan Farms' smoked turkey breast, Roth Kase smoked gouda, crisp romaine, rosemary mayonnaise, tomato focaccia*

*smoked Faith's Farm ham, Roth Kase grand cru gruyere, apple caramelized onion jam, crisp romaine, oatmeal-rosemary baguette*

*American Tuna salad, vine-ripe tomato, crisp romaine, wheat bread*

*house-cured pastrami, whole grain mustard, pumpernickel*

*house-cured corned beef, special sauce, creamy cole slaw, Prairie Pure swiss, marbled rye*

*grilled portabella mushroom, parsnip puree, smoked kale chips, grilled onion,*

### **sides**

*quinoa, butternut squash, currants, scallion*

*seasonal pasta salad*

*orzo, winter green pesto*

*creamy roasted potato salad*

*ask about our current sides as we are always featuring new and exciting recipes due to the seasonal selections from our farms*

### **desserts**

*orange (a mini-tart that tastes like a creamsicle)*

*mini-cupcakes (Death's Door White whiskey with maple frosting, pumpkin, chocolate buttercream)*

*tarts (orange, crop 2 cup coffee chocolate ganache with vanilla marscapone cream)*



pear upside-down cake  
pumpkin profiterole  
other sweets are available, just ask

**seasonal hot buffets (48 hours notice, please. 12 person minimum)**  
*hot buffets are served with city provisions house salad and cookies*

sage-curry roasted chicken thighs  
Israeli couscous, golden raisins  
seasonal greens

turkey meatloaf with chipotle ketchup  
Roth Kase grand cru gruyere mashed potatoes  
roasted root vegetables

beer braised Dietzler farms short ribs  
mashed sweet potatoes  
stewed winter greens

Roasted mint creek lamb  
celery root & apple mash  
sautéed brussel sprouts with bacon

**seasonal menus from the past**

roasted chicken breast with River Valley mushrooms  
roasted fingerling potatoes with summer onions  
haricots verts with toasted hazelnuts and brown butter  
field greens with buttermilk ranch

eggplant roulade with spinach, artichoke and chick peas  
rotini with mozzarella, basil and extra virgin olive oil  
steamed cauliflower with pecorino cheese  
classic caesar salad

roasted chicken dijon  
farmer's market ratatouille with goat cheese  
pasta with basil and extra virgin olive oil  
spinach salad with balsamic vinaigrette



lime-orange-chipotle marinated and grilled flank steak  
black bean and roasted corn salsa  
Spanish rice with cactus and cilantro  
jicama-radish salad with cumin vinaigrette

- *Call us if you have questions! We are also happy to create custom menus*