



A minimum of 10 orders is required for delivery. Please allow up to 1 business day (Monday–Friday) lead time when placing your order. A delivery fee of \$1 per person will be applied. For drop-off only delivery, a 10% service fee will be added. For set-up and/or full-service delivery, a 20% service fee will be applied.

Please fill out all fields below and send the completed order form to thelodge@riverbirchlodge.com. Thank you!

Delivery Date: _____ **Number of People:** _____
Delivery Time: _____ **Contact Person:** _____
Company Name: _____ **Phone Number:** _____
Delivery Address: _____ **Email:** _____
Special Instructions: _____

Please deliver as:

Individual boxes lunches:

☐

OR Platters style lunches

☐

Sandwiches

Each sandwich includes one side: chips or fruit.

Gluten free bread or bun available on most sandwiches upon request +\$2.

QTY.		CHIPS	FRUIT
☐	Blackened Salmon \$17.95 Lettuce, tomato, and onion with spicy remoulade on a brioche bun.	☐	☐
☐	River Birch Club \$17.95 Oven roasted turkey, pit cooked ham, cheddar cheese, Swiss cheese, bacon and lettuce on wheat bread.	☐	☐
☐	Turkey & Brie \$16.95 Oven roasted turkey, brie cheese spread, apple slices, arugula and cranberry sauce on wheat bread.	☐	☐
☐	Grilled Chicken Panini \$17.95 8 oz. chicken breast with sauteed mushrooms and onions, gruyere cheese and spicy remoulade on rosemary focaccia bread.	☐	☐
☐	Chicken Salad \$14.50 Oven roasted chicken salad with pesto, lettuce, tomato & onion on wheat bread.	☐	☐
☐	Grilled Veggie Panini \$16.50 Squash, zucchini, roasted red peppers, portabella mushrooms, arugula, pesto, balsamic glaze and goat cheese crumbles on rosemary focaccia bread.	☐	☐
☐	Grilled Ham & Swiss \$14.95 Pit cooked ham, shaved red onion, Swiss cheese and creole mustard on rye.	☐	☐
☐	Robinhood Chicken Wrap \$16.95 Grilled chicken, spiced pecans, sauteed spinach, feta cheese and balsamic vinaigrette in a sundried tomato wrap. <i>GF with no wrap.</i>	☐	☐

Salads

Salads will come packaged with dressing and protein (if applicable) on the side for catering.

QTY.		DRESSING
☐	Chevre Salad \$18.95 Mixed greens, dried cherries and cranberries, spiced pecans and lightly breaded goat cheese medallions. Recommended with Wildberry Vinaigrette. <i>GF if you sub goat cheese crumbles.</i>	☐
☐	Very Berry Salmon Salad \$21.95 Mixed greens, strawberries, blueberries, spiced pecans, bleu cheese crumbles, 6 oz. grilled salmon. Recommended with Wildberry Vinaigrette. <i>GF</i>	☐
☐	RBL Grilled Chicken Salad \$19.00 Mixed greens, carrots, tomato, cucumber, spiced pecans, roasted red pepper croutons and a grilled chicken breast. Choice of dressing. <i>GF with no croutons</i>	☐
☐	Thai Chicken Salad \$19.95 Mixed greens, carrots, tomato, cucumber, spiced pecans, fried wontons, Mandarin oranges, grilled chicken based with Thai sauce. Recommended with Asian Ginger dressing. <i>GF with no wontons</i>	☐
☐	Salmon Cobb Salad \$18.95 Mixed greens, bacon, tomatoes, boiled eggs, avocado, bleu cheese crumbles, granny smith apples, spiced pecans and a 4 oz. grilled salmon. Choice of dressing. <i>GF</i>	☐
☐	Chef Salad \$16.95 Pit cooked ham, oven roasted turkey, mozzarella, cheddar, tomato, cucumber, and egg. Choice of dressing. <i>GF</i>	☐
☐	Chicken Caesar Salad \$19.00 Chopped romaine, shaved parmesan, croutons and grilled chicken. Recommended with Caesar dressing. <i>GF with no croutons</i>	☐
☐	Blackened Ahi Tuna Salad \$22.50 Sushi grade tuna seared rare. Spinach and mixed greens, apples, dried cherries, shaved onions and goat cheese crumbles. Recommended with Apple Shallot Vinaigrette. <i>GF</i>	☐

Dressings

Cilantro Lime Ranch (CL), Balsamic Vinaigrette (BV), Goat Cheese Peppercorn (GC), Honey Mustard (HM), Wildberry Vinaigrette (WB), Bleu Cheese (BC), Apple Shallot Vinaigrette (AS), Asian Ginger (AG), Lemon Vinaigrette (LV)

Extras

QTY.		QTY.	
☐	Gallon of Sweet Tea \$7.00	☐	Five Flavor Pound Cake Slice (1) \$8.00
☐	Gallon of Unsweet Tea \$7.00	☐	Chocolate Chip Cookie (1) \$2.00
☐	Gallon of Lemonade \$8.00	☐	Ciabatta bread ¼ loaf (~5 pcs.) \$1.50
☐	Bottled Water (1) \$4.00		½ loaf (~10 pcs.) \$3.00
			Full loaf (~20 pcs.) \$6.00