

Deli Lunch Catering

Available for pick up or delivery 7 days a week between 10am-4pm

Our Sandwiches

All Sandwich Platters Serve 10-12

Classic Assortment of Sandwiches— choice of up to 4

\$95.00

- Ham & American hoagie roll
- Turkey & Swiss croissant
- Chicken Salad croissant
- Tuna Salad on whole wheat
- Egg Salad on sourdough
- Pimento cheese on marble rye

All classic sandwiches will be dressed with fresh greens & tomato served with mayo, mustard packets on the side and fresh pickle spears

Roe's Signature Sandwiches – choice of up to 4

\$125.00

- Roast Beef, Cheddar, creamy horseradish, white hoagie
- Italian (Ham, Capicola & Salami) Provolone, pesto mayo, hoagie
- Ultimate (Turkey, Ham, Roast Beef) Provolone, sub sauce, hoagie
- Turkey, Brie, cranberry orange relish on croissant
- Turkey, Ham, Swiss with honey Dijon on croissant
- Roast Beef, Pepper-jack, chipotle mayo on whole wheat hoagie
- Ham, Gouda, roasted garlic mayo on whole wheat hoagie
- Turkey, Cheddar, bacon, buttermilk ranch on whole wheat hoagie

All signature sandwiches will be dressed with fresh greens or shaved iceberg, tomato and their signature sauce with fresh pickle spears

Condiments available on the side

\$6 / 16oz

- Banana peppers or Jalapenos
- Marinated roasted red pepper
- Pickled red onion or Raw red onion
- Roe's Pepper Relish
- Alfalfa sprouts
- Marinated Greek & Green Olives
- Sliced Cucumbers or Sliced Pickles

Hand Crafted Wraps

All wrap platters serve 10-12

Classic Assortment of Wraps – choice of up to 2

\$115.00

- Herbed or Blackened Chicken Caesar
- Italian (Ham, capicola, salami)
- Classic Club (Turkey, Ham & Bacon)
- House made Chicken Salad
- House made Tuna Salad
- Garden (Fresh avocado & seasonal hummus)
- Caprese (Fresh mozzarella & tomato)

All classic wraps will be dressed with fresh greens and tomato served with mayo/ mustard packets on the side and fresh pickle spears

Roe's Signature Wraps – choice of up to 2

\$145.00

- Cali Turkey & Avocado with honey Dijon
- Mediterranean Chicken & Feta with Greek dressing
- Buffalo Chicken & Blue Cheese with Buttermilk ranch
- Ultimate (Turkey, Ham, Roast beef) & Provolone
- Chicken Club (Chicken & Bacon)
- Southwest Chicken (black bean corn salsa) with chipotle ranch
- Thai Chicken (cabbage slaw) with peanut sauce

All signature wraps will be dressed with fresh greens and tomato and dressed with their signature sauces with fresh pickle spears

All sandwich and wrap platters will be packaged on disposable catering platters and labeled accordingly with disposable serving pinchers.

Hoagie Sandwiches are always cut in thirds unless specified

Croissants and wraps are always cut in half unless specified

Fresh Salads with House Made Dressings

Small serves 10-12 Large serves 20-24

Classic Salads

Small \$35 Large \$70

Roe's House – fresh greens, tomato, cucumber, shredded carrots, onion cheddar and crouton. Buttermilk Ranch & Honey Balsamic dressing.

Julius Caesar – fresh romaine, shaved parmesan, tomato, green olives and crouton. Caesar dressing.

Palm Beach Salad – romaine & fresh greens, tomato, cucumber, dried cranberries, raisins, apricots, cheddar cheese and candied pecans. Honey Dijon dressing & Honey Balsamic.

Signature Salads

Small \$45 Large \$90

Tarpon Greek – fresh romaine, iceberg, tomato, cucumber, bell peppers, pepperoncini, kalamata olives, red onion, sliced beets and feta cheese. Greek dressing. Add Potato salad *Small +\$10 Large +\$20*

Village Greek – chopped tomato, cucumber, red onion, bell peppers, kalamata olives and feta cheese, tossed in a house mixture of olive oil, red wine vinegar, fresh oregano, garlic, salt & pepper.

Nuts About Berries Salad – fresh greens, strawberries, blueberries, mandarin oranges, feta cheese and candied pecans. Honey Balsamic & Poppyseed dressing

Bahama Breeze Salad – fresh greens, pineapple, red & green grapes, strawberries, mandarin oranges, dried cranberries and sunflower seeds. Creamy Coconut dressing

Plant City Salad – romaine, fresh greens, strawberries, blueberries, scallions, shredded carrots, gouda cheese and toasted almonds. Poppyseed dressing & Honey Balsamic

Napa Valley Salad – Romaine, fresh greens, chopped apples, cucumbers, crumbled blue cheese, toasted walnuts, dried cranberries and red onion. Honey Balsamic & Bleu Cheese dressing

Specialty Salads

Small \$55 Large \$110

Roe's Avocado Caprese – Bed of mixed greens, sliced ripe tomato, fresh mozzarella, avocado, basil, olive oil, salt, pepper, balsamic glaze.

Roe's Seasonal Salad – Fresh baby spinach, fresh berries (spring) peaches (summer), Roasted beets (fall), Butternut squash (winter) crumbled goat cheese, dried cranberries, roasted pistachios. Warm bacon & honey Dijon dressing OR Citrus basil vinaigrette

Add-ons

small/2.5#...\$18 large/5#... \$36

- Herbed OR blackened chicken breast

Scoops of house made;

- Chicken Salad
- Tuna Salad
- Egg Salad
- Pimento Cheese

Protein Included Salads

small \$65

large \$130

Roe's 20'05 Salad – Romaine, iceberg, chopped honey ham & Swiss, shaved parmesan, tomato, cucumber, pickled onion and fresh Cuban bread. Balsamic Basil Vinaigrette & Creamy garlic dressing.

Roe's Chef Salad – Romaine, iceberg, tomato, cucumber, onion, chopped turkey, ham, cheddar and Swiss, sliced hard boiled eggs and crouton. Red Wine Vinaigrette & Buttermilk Ranch OR Honey Dijon

Roe's Cobb Salad – Romaine, iceberg, tomato, cucumber, onion, fresh avocado, hard boiled eggs, chopped bacon, blue cheese and sliced chicken breast. Buttermilk Ranch & Red Wine vinaigrette

+\$15

Signature Scratch Made Sides

Quart (2#) serves 6-8	\$16
Small (5#) serves 15-20	\$45
Large (10#) serves 25-30	\$90

Our Redskin Potato Salad – touch of the south with a pinch of Mediterranean and a whole lotta love (*Try it loaded +\$3 per pound*)

Our Tortellini Pasta Salad – Zesty creamy dressing folded into tricolor tortellini, fresh tomato, chopped spinach and mini mozzarella balls (we call it crazy creamy Italian caprese)

Autumn’s Broccoli Salad – fresh red grapes, red onion, bacon & creamy dressing topped with sunflower seeds

Tressa’s Broccoli Salad – fresh shredded carrots, dried cranberries, red onion, cheddar cheese & creamy dressing topped with roasted pepitas (pumpkin seeds) *vegetarian*

B.L.T. Penne Pasta Salad – penne noodles tossed with crispy chopped bacon, cherry tomato, fresh spinach & arugula in a zesty dressing

Oriental Ramen Noodle Salad – ramen noodles tossed in a sweet sesame dressing along with scallions, shredded carrots, red & green cabbage topped with toasted almonds

Thai Peanut Noodle Salad – linguini noodles tossed in our house made peanut sauce, edamame, bell peppers, scallion and shredded carrots topped with sesame seeds & chopped peanuts

Hawaiian Classic Mac Salad – macaroni noodles tossed with everyone’s favorite sweet mayo-based dressing finely chopped celery, onion, bell pepper and carrot. Crunchy, classic, comfort

Mediterranean Orzo Salad – orzo pasta dressed with cucumber, tomato, bell pepper, kalamata olives, feta cheese, onion and fresh herbed lemon vinaigrette

Fresh Fruit Salad – Melon, grapes, apples, berries, citrus

Chef Curated Soups, Bisques & Chowders

Beer Cheese Soup – bacon and pretzels

Portobello Brie Bisque – crunchy fried onions

Loaded Baked Potato Soup – bacon, cheddar, scallions

Broccoli Cheese Soup – pumpernickel croutons

Tomato-Basil Bisque – grilled cheese croutons

Seasonal Bisques –

- **Fall (Sweet Potato)** candied pecans
- **Spring (Asparagus)** parmesan croutons
- **Summer (Black Bean)** sour cream, cheddar, scallions
- **Winter (Butternut Squash)** spiced pepitas

Carolina OR Brisket (+\$) Chili – cheddar, scallion, sour cream, oyster crackers

Beef & Barley OR Vegetable

Chicken & Dumpling Soup

Chicken Piccata Soup

Greek Lemon Chicken & Orzo

Classic OR Italian Chicken Noodle

15 Bean & Ham Soup

Unstuffed Pepper OR Cabbage Soup

Chicken Poblano Chowder

Jalapeno Corn Chowder

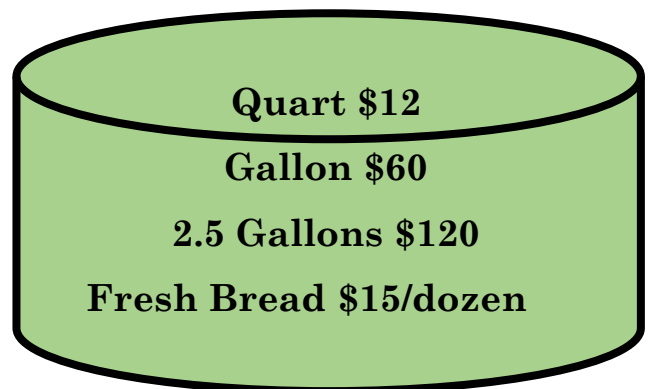
Italian Sausage & Lentil OR White Bean

Chef Inspired Winter / Spring / Summer / Fall Vegetable

(+)\$ Seafood Soups – served with oyster crackers

- **Corn & Crab Chowder**
- **Florida Chowder**
- **New England Clam Chowder**
- **Crab Bisque**

Fresh Bread Options – Cuban bread, French bread, Pita, Focaccia, Corn muffins



*All Buffets require a 20 guest
Minimum & 48-hour notice*

Classic Sandwiches OR Wraps **\$16**

1 Classic Salad & 2 Sides

Signature Sandwiches OR Wraps **\$18**

1 Signature Salad & 2 Sides

Roe's Classic Trio

Classic Sandwich OR
Wrap

Classic Salad OR Side

Soup

\$14

Roe's Signature Trio

Signature Sandwich
OR Wrap

Signature Salad OR
Side

Soup

\$16

Roe's Combination Buffet

Classic Sandwich / Wrap Combo **\$18**

1 Classic Salad & 2 Sides

Signature Sandwich / Wrap Combo **\$20**

1 Signature Salad & 2 Sides

Ultimate Combo Experience **\$22**

Signature Sandwich / Wraps Combo

1 Signature Salad, 2 Sides & Soup with fresh bread