Saba's Catering and Box Lunch Menu

Contact Shane Mixon

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Ask about gluten-free options.

Platters

Salads *(serve 8 – 10 people)*

mixed field greens *- orange balsamic vinaigrette* $18

caesar *– romaine, grana padano, croutons & house made caesar dressing* $26

arugula *- extra virgin olive oil, lemon & grana padano cheese* $28

greek *- romaine, black olives, pepperoncini, feta, artichoke, onion & tomatoes, sun-dried tomato vinaigrette* $36

saba *- mixed greens, cranberries, tomato, pecan, apples & blue cheese vinaigrette* $36

b.a. *- mixed field greens, roma tomato, grilled red pepper, grilled red onion, black beans, roasted rice, feta cheese & orange balsamic vinaigrette* *$36*

Specialty Salads *(serve 8 – 10 people)*

tuscan chicken salad – *penne pasta, artichoke hearts, sundried tomatoes & italian parsley* *$48*

antipasto *- w/prosciutto di parma – genoa salami, artichoke hearts, marinated portabella mushrooms, olives, parmesan & blue cheese* *$60*

grilled vegetable platter *– w/zucchini, bell pepper, red onion, yellow squash, portabella mushrooms & eggplant with balsamic-herb vinaigrette* *$38*

caprese *– w/sliced roma tomatoes, fresh mozzarella, fresh basil, balsamic reduction & cracked black pepper* *$46*

Pasta ***(½ pan serves 4 – 5 people ~ full pan serves 8 – 10 people)***

fettuccine pesto $30/$58

fettuccine bolognese *(meat ragú)* $36/$70

fettuccine *– w/lamb ragú, rosemary, and mint* $40/$78

fettuccine alfredo $31/$60

linguine *- w/clams in tomato sauce or in white wine & garlic sauce* $40/$78

Linguine – w/ tomato sauce $23/$44

spaghetti & homemade meatballs *– w/tomato sauce & pecorino cheese* $32/$

thai tofu spaghetti *– thai peanut coconut curry sauce, basil & fennel pollen* $32/$62

vegan vindaloo spaghetti *– w/tofu & cilantro pesto* $32/$62

penne greco *– shrimp, calamari, olives, tomato, peppers, feta & herbs* $45/$88

lasagna – meat (contains pork) or mixed veggie ½ pan (8 servings) $62
full pan (16 servings) $108

GLUTEN-FREE PASTA AVAILABLE ON MANY PASTA SELECTIONS

ravioli *(24 pieces per platter, sizes vary)*

four-cheese w/tomato sauce, kalamata olives & herb puree $32

pumpkin – spices & ricotta cheese in a brown butter sauce $24

thai chicken – spinach, pasta, peanut-coconut curry sauce & fennel pollen $38

wild mushroom – cracked black pepper and garlic cream sauce $28

eggplant – roasted red pepper pasta & tomato cream sauce $21

Bruschetta *(15 pieces per platter* $20*)*

artichoke & goat cheese

roasted red pepper & basil

kalamata olive tapenade & grana padana cheese

cranberry, blue cheese, & pecan

prosciutto di parma & roasted garlic

fresh mozzarella & roasted tomatoes

marinated portabella mushroom & artichoke

shrimp & pesto

Box Lunches (compostable containers)

All box lunches come with brownies & bottled water

Salads

saba salad*- mixed greens, cranberries, tomato, pecan, apples & blue cheese vinaigrette* $9

b.a. salad *- mixed field greens, roma tomato, grilled red pepper, grilled red onion, black beans, roasted rice, feta cheese & orange balsamic vinaigrette* $9

grilled red onion, black beans, roasted rice, feta & orange/balsamic vinaigrette $9

arugula salad *– olive oil, lemon juice & grana padana cheese* $9

mixed field greens salad *– w/orange/balsamic vinagrette* $7

greek salad *- romaine, black olives, pepperoncini, feta, artichoke, onion & tomatoes, sun-dried tomato vinaigrette* $9

caesar salad *– romaine, grana padano, croutons & house made caesar dressing $8*

jerk chicken salad *- flat bread, caramelized onions, mozzarella cheese, mixed greens, pine nuts, cranberries & orange balsamic vinaigrette $13*

prosciutto & arugula *- tomato, fresh mozzarella & lemon olive oil dressing and herbs* $13

steak salad *- sautéed onions, blue cheese, marinated portabella, romaine & orange balsamic vinaigrette $15*

Sandwiches

$10.50

salami *- red peppers, red onion, mozzarella cheese, mixed field greens & spicy mayo*

meatball sandwich *– mozzarella & marinara*

prosciutto *- prosciutto di parma, grana padano, arugula, lemon vinaigrette*

portabella *- w/feta cheese, tapenade and fresh herb vinaigrette*

b(acon) p(roscuitto) a(rugula) & t(omato) *- w/ chipotle mayo*

pork *- slow roasted pulled pork & chianti ketchup*

chicken club *- bacon, tomatoes, field greens, mozzarella & spicy mayo*

veggie delight *- grilled eggplant, tomato, grilled onion, red pepper, olives, dijon mustard & cilantro pesto*

tomato fresca *- basil, goat cheese & mixed herbs*

Box lunch sandwiches come with chips unless otherwise requested.
Additional charges may be applied for substitution.

Pasta

ravioli

four cheese-tomato sauce, kalamata olives & pureed herbs - $12.50
pumpkin-spices & ricotta cheese in a brown butter sauce - $12.50
wild mushroom-cracked black pepper & garlic cream sauce or w/ spicy tomato sauce,
*feta & fresh herbs** - $12.50*
*eggplant-red pepper pasta & tomato cream sauce** or*
*vindaloo & cilantro pesto** - $12.50*
thai chicken-spinach pasta, thai peanut coconut curry sauce, basil & fennel pollen - $12.50

fettuccine

pesto - $10.95
bolognese (meat ragu) - $12.95
lamb ragu w/ rosemary and mint - $12.95
alfredo - $11.95

linguine

tomato sauce - $9.95
clams in tomato sauce or in white wine & garlic sauce - $13.50

spaghetti

w/ homemade meatballs-tomato sauce and pecorino cheese - $11.95
thai tofu spaghetti-peanut coconut curry sauce,basil & fennel pollen - $11.95
*vegan vindaloo (curry) spaghetti-tofu & cilantro pesto** - $11.95*

***lasagna**-bolognese (meat)sauce & cheese or veggie lasagna*
w/ ricotta cheese - $12.95
***penne greco** -shrimp, calamari, olives, tomato, peppers, feta,*
wine olive oil & herbs - $14.50

*** indicates spicy. add tofu +$2, chicken +$3, shrimp +$5, salmon or tilapia +$5*