

Martin House / Graycliff Experience Boxed Lunch Menu

(All boxed lunches include house-made cookie, chips, and fruit. Bottled water will also be available.)

Option #1: Ham & Smoked Gouda Sandwich: Boar's Head ham, smoked gouda, green apple slices & mixed greens with a coarse grain mustard mayo on wheat bread.

Option #2: Hummus & Quinoa Wrap: Roasted garlic hummus with cucumbers, quinoa, red peppers, tomatoes, pickled red onions, mixed greens, and red-wine vinaigrette in a wheat wrap. Vegan.

Option #3: Sun-dried Salad: Mixed greens, caramelized walnuts, dried cranberries, dried apricots, goat cheese crumbles, and balsamic vinaigrette. Gluten-free, Vegan. Contains nuts.

Option #4: Turkey Avocado Wrap: Boar's Head turkey, white cheddar, avocado, roasted red peppers, and mixed greens with red wine vinaigrette in a wheat wrap.

Option #5: Chicken Salad Wrap: With tomatoes and mixed greens in a wheat wrap.

ORDER INFORMATION

- Selections, order count, and allergy information must be sent via email to Monica Stage at mstage@martinhouse.org 72 days prior to tour date. We are unable to process refunds once final count has been given.
- Please include guest name, lunch selection, and allergy information with your order selections. These will be written on each lunch box, along with ingredient and allergy information.
- Groups will have access to the Statler Café, located on the grounds of the Martin House, as well as Garden adirondack chairs and plaza benches during their designated lunch time.



Fresh. Honest. Local. Delicious.