67 Biltmore Boxed Lunch Menu

Email hello@67biltmore.com or call us at 828.252.1500 to place your order.

Minimum order of 10 meals for delivery. Delivery fee applies.

Wrap + Sandwich Boxes:

Classic Wrap Box Lunch \$11.95

choice of one of our wrap flavors, kettle chips, homemade pickle & fresh baked cookie

flavors: Maple Curry Chicken | Turkey Swiss | Black Bean Hummus + Veggie

additional side: Fruit Salad + \$2.50 | Pasta Salad + \$2.50

Specialty Wrap Box Lunch \$12.95

choice of one of our specialty wrap flavors, kettle chips, homemade pickle & fresh baked cookie

flavors: Turkey Club | Pesto Chicken with Sweet Peppers | Crispy Chicken Club with Ranch

additional side: Fruit Salad + \$2.50 | Pasta Salad + \$2.50

Sandwich Lunch \$16.95

your choice of one of our signature cold sandwiches, kettle chips, homemade pickle & fresh baked cookie

flavors: Chipotle Turkey Club | Maple Curry Chicken Salad | Egg Salad BLT |

Vegan-Black Bean Hummus Crunch | Original Turkey | Classic Roast Beef (+ \$2.00)

additional sides: Fruit Salad + \$2.50 | Pasta Salad + \$2.50

gluten free: Eat More Bakery Bread + \$2.50

Salad Boxes:

Grilled Chicken Box Lunch \$15.95

grilled chicken breast, sliced and served on a green salad with seasonal vinaigrette, pasta salad, pretzel roll bites, and a freshly baked cookie (Gluten Free available)

additional sides: Fruit Salad + \$2.50 | Kettle Chips + \$1.00

Vegetarian 3 Salad Box \$13.95

three of our fresh made vegetable salads - bean salad of the day, kale salad of the day, fruit salad, pretzel roll bites, and a fresh homemade cookie (Vegan and/or Gluten Free available)

Cobb Salad with Crispy Chicken \$16.95

lunch sized salad - local lettuce topped with hard boiled egg, crispy chicken, chopped tomatoes, bleu cheese crumbles and crispy bacon, seasonal vinaigrette, pretzel roll bites and a fresh baked cookie (Gluten Free available)

Vegan Crunch Salad \$13.95

lunch sized salad - local lettuce topped with spiced roasted chickpeas, tomatoes, avocado, cucumber, toasted seeds and nuts, seasonal vinaigrette, pretzel roll bites and fruit bar triangle

Fresh Brewed Iced Tea w/lemons, cups: \$12/gal

Fresh Squeezed Lemonade, cups: \$12/gal

Coke, Diet Coke, Bottled Water, Sparkling Water: \$2 each

CASUAL CATERING

MORNING FOODS

Frittata made with local eggs, cheese and seasonal fillings- GF - 9" round \$22.00 / 9x13 - \$44.00 Vegan frittata with JUST Egg: 9" round - \$24.00 | 9x13 - \$48.00

Breakfast Burritos - V -\$4.95Local eggs, cheese and seasonal vegetables add breakfast meats: bacon - \$0.50 | housemade sausage - \$0.50 | Vegan with JUST Egg: \$5.25

Breakfast Meats- GF DF - \$4.25 Applewood Bacon and our homemade Maple Sage Sausage patties

Breakfast Potatoes- VG GF DF - \$3.50 Oven roasted with herbs, spices, onions and peppers

Breakfast Hash- GF DF - \$4.95 side portions options: Corned Beef Hash | Homemade Chorizo & Poblano Hash

Baked Oatmeal with Brown Sugar - VG, GF -

9" round, serves 4-6 - \$18.00 / 9x13, serves up to 12 - \$36.00 flavors: apple berry | dried fruits with toasted nuts

Black Bean and Mushroom Hash with Spinach- VG GF - \$3.95 black beans, mushrooms, peppers, onions, herbs, potatoes, fresh spinach- side portion

Baked French Toast- V - \$44.00 9x13 pan, serves 12 - 15 Cinnamon Pecan | Blueberry Coconut | Apple Almond

Fresh Baked Muffins- V - \$17.00 per dozen of Baker's choice muffins

Coffee Cake- V - \$36.00 9x13 pan, cut into 15 squares flavors: Cinnamon Pecan | Blueberry

67 Biltmore Buttermilk Biscuits w/Jam & Butter \$24.00 /dozen

add: Sausage Herb Gravy (1 qt) \$18 | Pimento Cheese (8 oz) \$6 | Buttermilk Fried Chicken (12 pieces) - \$28

Fresh Fruit Salad - VG GF - small - \$46.00 / large - \$86.00 additions: Local Yogurt and our Homemade Granola - \$22.00

Natalie's Fresh Squeezed OJ- VG -cups, \$22/gal Local Apple Cider - VG - cups, \$18/gal

Hot Coffee - Big Trouble Roast by Counter Culture Coffee \$32.00 - 128 oz in an insulated box - includes (20) cups, (qt) whole milk, stirrers and sweeteners (non-dairy milk available by request)

Iced Coffee with cream, simple syrup, cups, and stirrers - half gallon - \$20.00

Thai Iced Coffee with cups and stirrers- half gallon - \$22.00

PLATTERS AND BOWLS

- Assorted Wrap Platter small (serves 8) \$56 / medium (serves 12) \$84 / large (serves 18) \$126.00 flavors: Maple Curry Chicken | Turkey Swiss | Vegan Black Bean Hummus and Vegetable
- Chicken Salad GF small (serves 10-15) \$52 / large (serves 20-30) \$100 flavors: Maple Curry | Dijon Herb | Pesto & Roasted Vegetable | Blackened w/ Celery, Lime & Avocado
- **Cobb Salad** GF Local Lettuce, Tomato, Hard Boiled Egg, Blue Cheese, Bacon Crumbles & Mustard Vinaigrette- +grilled chicken +\$5 each / + pan seared salmon +\$10 each small (serves 10+) \$54 / large (serves 20+) \$100
- Nicoise Salad- GF Green Beans, Roasted Potatoes, Hard Boiled Egg, Artichoke Hearts, Olives, Capers, Tomato & Balsamic Vinaigrette- +grilled chicken +\$5 each / + pan seared salmon +\$10 each small (serves 10) \$76.00 / large (serves 20) \$152.00
- Fresh Garden Salad- V GF Balsamic, Ranch, Tahini grilled chicken +\$5 each / pan seared salmon +\$10 each small (serves 10+) \$39.50 / large (serves 20+) \$75.00 Add ons: additional small dressing \$3.00 | additional large dressing \$6.00
- Kale Salads- V GF -Vegan options by request small (serves 10-15) \$46.00 / large (serves 20-30) \$86.00 flavors: Signature with fresh veggies, Blue Cheese & Maple | Kale Caesar with Croutons | Apple, Pecan, Parmesan and Maple Dijon Dressing
- Pasta Salad Small V (serves 10-15) \$39.00 / large (serves 20-30) \$71.00 flavors: Pesto Vegetable Parmesan | VG Sesame Peanut | Greek Style with Olives & Feta
- **Yukon Gold Potato Salad** V GF Small (serves 10-15) \$39.00 / large (serves 20-30) \$71.00 flavors: Traditional Picnic Style | VEGAN Marinated French Tarragon
- **Sweet Potato Salad** VG GF Award Winner! sweet potatoes, lemon, maple, olive oil small (serves 10-15) \$46.00 / large (serves 20-30) \$86.00
- Popular Vegetable Salad- GF small (serves 10-15) \$46.00 / large (serves 20-30) \$86.00 flavors: Broccoli Salad w/Bacon | Greek style Cucumber, Tomato, Feta & Olive | Roasted Beets & Oranges | Italian Caprese (tomato, mozzarella, basil)
- Slaws V GF vegan options available small (serves 10-15) \$39.00 / large (serves 20-30) \$71.00 flavors: Apple Jicama | Maple Cole Slaw Creamy | Sesame Marinated | Blue Cheese Scallion
- Bean Salads V GF- can be vegan or dairy free upon request small (serves 10-15) \$46 / large (serves 20-30) \$86 flavors: Citrus Rice, Black Bean & Avocado | White Bean & Arugula | Syrian Chickpea & Toasted Pita (can be GF without
- Fresh Fruit Salad VG GF small (serves 10-15) \$46.00 / large (serves 20-30) \$86.00
- Assorted Sweets Platter- V garnished with fresh fruit small (serves 10-15) \$40 / large (serves 20-30) \$75
- Beverages pricing includes lemons, sweeteners and cups. Iced Tea Gallon (Sweet or Unsweet) \$12.00 | Homemade Lemonade (Gallon) \$12.00 |
 Assorted sparkling waters and sodas (each) \$2.00
- Disposable, compostable plates, napkins and utensils \$1.50 per person
- Disposable serving utensils \$1.50 each

PARTY PLATTERS

- Dips and Spreads Quart of dip served in black bowl with local Roots and Branches Crackers

 Black Bean Hummus (gf, vegan) \$31.00 | Spinach Artichoke Dip (gf) \$31.00 | Pimento Cheese
 (gf) \$31.00 | Smoked Trout Dip (gf) \$39.00 | Baba Ghanouj (gf, vegan) \$31.00 | Muhammara
 (df, vegan) \$39.00 | Olive Tapenade (gf, vegan) \$39.00 | Caramelized Onion Dip (gf) \$31.00 |
 Pub Style Beer Cheese (gf) \$31.00
- **Local Artisan Cheese-** V A selection of our current favorites from across the Southeast. Assortment typically includes cheeses from Sweet Grass Dairy, Looking Glass Creamery, Sweet Grass Dairy, Boxcarr and more! Presented with Chutney, Rosemary Cashews, Fruit & Roots and Branches Crackers
 - small (serves 10-15) \$98 / large (serves 20-30) \$189
- Ploughman's Platter A beautiful display of salamis and other cured meats, our favorite artisan cheeses from the Southeast including Looking Glass Creamery, Sweet Grass Dairy and Boxcarr, Homemade Jams & Chutneys, Homemade Pickled Vegetables, Rosemary Roasted Cashews and Olives. Garnished with Fresh Fruit and served with Roots and Branches Crackers small (serves 10-15) \$155 /large (serves 20-30) \$298
- Mezza Platter V \$238 Mediterranean Dips: Black Bean Hummus, Baba Ghanouj & Muhammara garnished with olives, dried fruits, nuts, dolmas, local Roots & Branches crackers serves up to 30 guests
- Hickory Nut Gap Roast Beef Thin sliced, in house roasted beef from Hickory Nut Gap Farm with horseradish cream, pickled red onion and Hawaiian Rolls small (serves 10 -15) \$122.95 / large (serves 20 30) \$230.95
- Fresh Vegetable Tray- V GF Crudite Vegetables, with ranch or VG sesame ginger small (serves 10-15) \$60 / large (serves 20-30) \$115.00
- **Broiled Spiced Pineapple Skewers** VG GF Skewered Pineapple marinated with rum & warm spices small (serves 10-15) \$60.00large (serves 20-30) \$115.00
- Chesapeake Style Shrimp GF DF with Old Bay, with lemons & spicy cocktail sauce small \$90 / large \$180
- Roasted Side of Salmon- GF DF \$135
 - flavors: Herb Roasted with Dijon Tartar | Pomegranate with Citrus
- Honey Sriracha Chicken Bites- GF Bite Size Marinated Chicken in Sweet & Spicy Sauce packed in aluminum with reheating instructions-small (serves 10-15) \$60 / large (serves 20-30) \$120
- Sausage Balls with Lusty Monk Mustard Classic Southern Recipe with Homemade Sausage packed in aluminum with reheating instructions small (4 dozen) \$48 / large (8 dozen) \$96
- Pigs in Blankets Local HNG all beef Hot Dogs in Buttery Puffed Pastry with Lusty Monk Mustard packed in aluminum with reheating instructions- small (4 dozen) \$64 / large (8 dozen) \$128
- Bite Size Meatballs Italian Style made with HNG Beef with our Marinara & Parmesan packed in aluminum with reheating instructions small (serves 10-15) \$75 / large (serves 20-30) \$150
- **Vegan Ranchero Bean Cakes** with avocado saucesmall (serves 10-15) \$60 / large (serves 20-30) \$120
- Herb Roasted Fingerling Potatoes VG GF served with ranch dip or vegan sesame ginger dip packed in aluminum with reheating instructions small (serves 10-15) \$60 / large (serves 20-30) \$120