



Catering & Next-day Delivery Menu *Winter/Spring 2013*

Our menu changes seasonally—watch for our new Summer 2013 menu to arrive in May!

HOW IT WORKS

Order by 3:00pm for next-day delivery:

1. On-line: thebeestro.com
2. Email: whatsforlunch@thebeestro.com
3. Phone: 629-8786 between 10am & 3pm, Mon-Fri
 - \$45 minimum + \$5 delivery fee
 - served individually in biodegradable lunch containers or beautifully arranged for the whole group in our Beestro catering boxes.
 - See our delivery area map at thebeestro.com (downtown, Paseo loop, DeVargas mall & Railyard areas)
 - delivered between 11:00 & 11:45am on your day of delivery
 - orders can also be picked up at our downtown location

ABOUT US

All of our in-season, gourmet lunches are prepared fresh early each morning by Chef Greg Menke and his team in our commercial kitchen and brought to our downtown location on Marcy Street for pick-up & delivery.

Location Hours & Contact Info

101 W. Marcy Street (next to Design Warehouse)

Hours: Monday through Friday, 10am to 3pm

Phone: 505.629.8786 | email: whatsforlunch@thebeestro.com

Online: thebeestro.com & facebook.com/thebeestro



SALADS

Serrano Lime Chicken Brochette • \$11.95 each

Fresh chicken breast is skewered, marinated in lime juice, Mexican oregano, garlic, blackened serranos and coriander seed, grilled and served over a bountiful bed of Farmers' Market greens and veggies with Jalapeño Ranch Dressing on the side.

Beestro Tuna Salad Salad • \$11.95 each

Fresh Beestro tuna salad made with Bumblebee Albacore tuna, mayo, salt & cracked black pepper is served with hard-boiled eggs over Farmers' Market greens & veggies with Lemon Mustard Honey Dressing on the side.

Red Chile Honey Glazed Salmon • \$11.95 each

Fresh salmon is glazed with New Mexico red chile and honey, roasted and served with red skin new potatoes over artfully prepared Farmers' Market greens and vegetables with Red Onion Vinaigrette and a lemon and dill garnish on the side.

Quinoa Feta Antipasto Salad • \$10.00 each

Quinoa Tabouleh made with fresh flat leaf parsley, mint, green onion, olive oil, lemon juice, sea salt and freshly cracked black pepper with creamy French feta, peppadew, artichoke hearts, Greek olives, wild caper berry and a chiffonade of fresh basil over a bed of greens with Beestro Greek dressing on the side.

Crispy Tofu Noodle Salad • \$11.95 each

Organic firm tofu is dusted with corn flour and salt & pepper, fried, tossed in Hawaiian Poké sauce and served with rice noodles and avocado over Farmers' Market greens and veggies with Sesame Ginger Dressing on the side.

SOUPS

Our homemade soups change weekly, even daily! If you would like to include soup in your lunch order, please call us at 629-8786 so we can discuss soup options for the day of your lunch delivery.

Individual servings: Cup or bowl \$3.50 / \$5.95

SANDWICHES

Roast Beef • \$7.95 each

Slow roasted, thinly sliced top round with sea salt & freshly cracked black pepper and extra virgin olive oil on a French baguette with peppadew and field greens. Served with Beestro horseradish sauce on the side.

Turkey Bacon Avocado Club • \$7.95 each

Fresh roasted, sliced turkey breast, roasted bell pepper, avocado, crispy bacon, Jarlsberg Swiss cheese, red leaf lettuce and daikon radish sprouts on a multi-grain baguette with our Jalapeño Ranch Dressing on the side.

Ham & Swiss • \$7.95 each

Freshly sliced black forest ham with Jarlsberg Swiss and daikon radish sprouts on pumpnickel. Served with a side of Stout Mustard Aioli.

Veggie Wrap • \$7.95 each

Seasonal root vegetable ribbons (turnip, beet, carrot...), daikon radish sprouts and field greens are rolled in a spinach tortilla with goat cheese pesto.

Egg Salad • \$6.95 each

Fresh Beestro egg salad made with mayo, salt & pepper and a pinch of mustard with arugula on honey whole wheat.

TASTY EXTRAS

Cookies • \$1.00 each

Freshly baked by the chef each morning. Your choice of his Chocolate Chip Cookie or The Brookie (a cross between a brownie and a chocolate chip cookie).

Chips • \$1.95 each

Assorted all-natural potato chips by Deep River Snacks: Original Salted, Mesquite BBQ, New York Spicy Dill Pickle, Maui Sweet Onion

Drinks • \$2.00 each

Perrier, San Pellegrino Limonta, Aranciata or Aranciata Rossa

Because our lunches are made daily with fresh seasonal ingredients, minor substitutions may be made based upon market availability.