

CURE WORKPLACE HUNGER

Let Cured cater your business lunch...because well-fed brains work so much better.

CURED'S SANDWICHES

The Spicy Frenchman (brie, butter, french ham and peach jalapeño jam).

The Giro (prosciutto, mozzarella, olive oil, balsamic vinegar and arugula)

The Bird (turkey galantine, smoked cheddar, tomato chutney, fresh apples, aioli and greens)

The Luigi (capicola, dry jack cheese, romaine, pickled red onions, and aioli)

The American Classic (rustic salami, cheddar, aioli, dijon and romaine)

The Oh My Goat (prosciutto, fig jam, chevre and greens)

***The Roma** (roast tomatoes, mozzarella, olive tapenade and spicy greens)

***The Mediterranean** (hummus, olive tapenade, feta cheese, cucumbers, and fresh greens)

***The French Orchard** (brie, butter, fig jam, sliced apples and fresh greens)

Please choose up to FOUR sandwich flavors to mix and match for your order or ask our staff for what's on the menu that day!

*** Denotes Vegetarian Sandwich**

For last minute events, we can always pull together a selection of that days specials at the shop. Give us a call for the fastest service and we'll figure out how to style you out!

MENU

Sandwiches: \$10.95. Gluten Free +\$1

Sandwich Pack: \$16.75 GF +\$1
Includes Zapps potato chips, Spindrift soda, and a Poco Dolce chocolate tile.

The Burrata Plate: \$15. Gluten Free: \$17
Prosciutto di Parma, Farm Fresh Greens, Burrata, seasonal fruit and sliced baguette or GF crackers.

Charcuterie Platter: Designed to share with your team. Perfect for meetings, cocktail parties, or gatherings. **Includes:** 3 cheeses, 3 meats, Marcona Almonds, dried fruit and olives. **Av cost: \$10/person.**

Seasonal Salad: Oxford Gardens Green Salad with Seasonal Toppings and House Made Vinaigrette
Price: sm (8-12): \$45 **med** (12-16): \$65 **lg** (16-20): \$85

Dietary restrictions: While most of our staple sandwiches have meat and cheese, we are always happy to accommodate vegetarian requests. For gluten-free, we offer GF sandwiches,

a number of grain based salads as well as personal cheese and charcuterie plates served with GF crackers.

HOW TO ORDER, DELIVERY AND PRICING

Give us a call : 720.389.8096

Send us an email : lunch@curedboulder.com

Delivery available within Boulder for \$15. If you are outside of Boulder, don't fear, we will figure something out!