

A Bite of Heaven catering

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CORPORATE HOT LUNCH MENU

HOT LUNCH BUFFET

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All prices are per person. 15 guest Minimum, please.

All Lunch Buffets Served with Fresh Baked Rolls, One Salad, Two Accompaniments
Chafers Suggested

SALADS

Select One:

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ETHAN'S SPRING SALAD

Hydroponic Butter Lettuce, Chopped Egg, Crispy Bacon, Cherry Tomato, Red Onion and Honey Mustard Dressing

SWEET KALE CHOPPED SALAD

Broccoli, Brussels Sprouts, Cabbage, Kale, Dried Cranberries, Roasted Pumpkin Seeds with Poppy Seed Dressing

STRAWBERRY SPINACH SALAD

Organic Baby Spinach, Fresh Strawberries, Frosted Walnuts, Poppy Seed Dressing

NOAH'S HOUSE SALAD

Organic Mixed Greens, Cucumber, Cherry Tomato, Radish, House Vinaigrette

GREEK SALAD

Romaine Lettuce Hearts, Purple Onions, Tomatoes, Kalamata Olives, Cucumber, Feta Cheese and Mediterranean Dressing

KALE CAESAR SALAD

Kale, Romaine, Croutons, Shaved Parmesan and Creamy Caesar Dressing

TYLOR'S RAINBOW SALAD

Cherry Tomato, Carrot, Sweet Corn, Avocado and Red Cabbage on a bed of Mixed Greens with Buttermilk Ranch Dressing

ENTREES

Chicken Selections



17.00

CHICKEN MARSALA
Mushroom Marsala Sauce

CHICKEN PICCATA
Light Lemon, Caper Sauce

CHICKEN PARMIGIANA

CHICKEN FLORENTINE
Shallot and Spinach Cream Sauce

CHAMPAGNE CHICKEN
Champagne Tarragon Cream Sauce

GRILLED CHICEN PAILLARD
Arugula, Heirloom Tomato

ENTREES

Beef Selections



PEPPER STEAK 19.00
Strips of marinated Steak Sautéed with colorful Bell Peppers

FILET OF BEEF 26.00
Horseradish Cream

BRAISED BEEF BRISKET 22.00
Onion Gravy

ENTREES

Seafood Selections



BROILED SALMON 21.00
Seventh Heaven Herb Sauce

MISO SALMON 21.00
Scallions, Tuxedo Sesame Seeds

SHRIMP SCAMPI 23.00
Lemon White Wine Sauce

LOBSTER RAVIOLI 25.00
White Wine Parmesan Cream Sauce

ENTREES

Vegetarian Selections 15.00



PENNE VODKA SAUCE

BUTTERNUT SQUASH RAVIOLI

Brown Butter Sage Sauce

CAVATELLI & BROCCOLI (VEGAN)

Sun Dried Tomato Sauce

BAKED ZITI

QUINOA STUFFED PORTOBELLO MUSHROOMS (VEGAN)

ACCOMPANIMENTS

Select Two:



Herb Roasted Potatoes

Rice Pilaf with Orzo

Mashed Potatoes

Fingerling Potatoes with Sautéed Shallots

Wild Rice

Fire Roasted Vegetables

Steamed Broccoli - garlic, sea salt

French Green Beans

Herb Cauliflower

SWEETS & SNACKS

Triple Chocolate Brownies 2.50 per guest

Assorted Fresh Baked Jumbo Cookies 2.50 per guest

Miniature Cannolis 3.00 per guest

Pecan Squares 3.00 per guest

Fresh Sliced Fruit & Berries 2.95 per guest

Assorted French Macarons 3.00 per guest

BEVERAGES

Diet Coke, Coke, Ginger Ale, Sprite 12 oz. cans 1.75 each

Bottled Water 1.75 each

Orange, Apple and Cranberry Bottles 1.75 each

Snapple Iced Tea Varieties 2.25 each

Pure Leaf Tea Varieties 2.50 each