



# Lunch Catering Menu



# Cold Lunch Combinations

10 person minimum Monday – Friday 11:00am – 2:00pm

**ORDERING AND DELIVERY** ALL COLD AND HOT MENU COMBINATIONS ARE AVAILABLE FOR PICK-UP OR DELIVERY  
24-HOUR NOTICE IS REQUIRED TO GUARANTEE AVAILABILITY

**10-person minimum** required for all deliveries

**4-person minimum** required for all pick-up orders

- same day orders are subject to that day's menu availability
- prices listed do not include sales tax or gratuity and are subject to change without notice
- delivery charges are not included in the prices listed above and are based on distance traveled
- **\$2.00 per person** additional charge on orders for delivery after 2:00PM Monday - Friday or on weekends

**additional ordering and delivery information available at the end of menu**

## WHAT'S INCLUDED

ALL COLD AND HOT MENU COMBINATIONS INCLUDE DISPOSABLE DINNERWARE UNLESS OTHERWISE INDICATED

## COLD MENU PACKAGES

### BOXED MEALS

individually boxed meals are available for all cold lunch combinations with a **24-hour** advance notice **\$1.25 per person** / additional charge

### MENU #1

assorted sandwich

chips

cookie

**\$10.50 per person** / one sandwich per person

### MENU #2

assorted sandwich platter or wrap platter

choice of side salad

dessert of the day

choose from below

\*chopped salad **GF V**

\*caesar salad **V**

\*chunky greek salad **GF**

\*pasta salad **V**

\*spinach salad **GF**

**\$13.95 per person** / one salad

**\$15.95 per person** / two salads

# Sandwiches and Wraps gluten-free bread or tortilla

AVAILABLE AS A TRADITIONAL SANDWICH OR A WRAP

## **ROAST BEEF**

seasoned and cooked in house, sliced thin and piled high on pumpernickel bread with our signature horseradish spread

## **J.C. CUBAN**

cuban pork, genoa salami, turkey breast, baked ham, swiss cheese, pickles and mustard on cuban bread

## **HAM AND CHEESE**

baked Virginia ham and swiss or provolone cheese on rye bread with lettuce and honey mustard spread

## **TURKEY**

all-natural sliced turkey breast, served with Hellman's mayonnaise and lettuce

## **GRILLED CHICKEN BREAST**

char-grilled chicken, cheddar cheese, shredded lettuce, tomato and aioli spread on ciabatta bread

## **CHICKEN SALAD**

poached chicken breast with grapes, celery, almonds, tarragon and Hellman's mayonnaise on a croissant

## **TUNA SALAD**

white albacore tuna with celery, pickles, sweet peppers, hard cooked eggs and Hellman's mayonnaise on a croissant

## **EGG SALAD**

chopped hard boiled eggs, diced onions, sweet peppers, pickles, mustard and Hellman's mayonnaise on a croissant

## **VEGETARIAN V**

Seasonal grilled vegetables, lettuce, tomato and cucumbers with virgin olive oil and balsamic vinegar

## Salads à la carte, 10-person minimum

### **EGG SALAD GF V**

hard cooked eggs with onions, mustard, sweet peppers, pickles and Hellman's mayonnaise

**\$5.50 per serving**

### **TUNA SALAD GF**

white albacore tuna with celery, pickles, sweet pepper, hard cooked eggs and Hellman's mayonnaise

**\$6.95 per serving**

### **CHICKEN SALAD GF**

moist chunks of chicken breast meat with tarragon, red grapes, celery, almonds, herbs, spices and Hellman's mayonnaise

**\$8.75 per serving**

### **HOUSE SALAD GF V**

mixed greens, tomatoes, carrots and cucumbers with ranch or a red wine vinaigrette

**\$5.50 per serving**

### **PASTA SALAD V**

orzo, bowtie or rotini pasta with sun dried tomatoes, black olives, peas, mozzarella cheese, garlic, fresh basil, tomatoes and virgin olive oil

**\$5.95 per serving**

### **CAESAR SALAD V**

romaine lettuce, parmesan cheese and croutons with caesar dressing

**\$6.25 per serving**

### **SPINACH SALAD GF**

baby spinach, hard boiled eggs, bacon, strawberries, mandarin oranges and walnuts with raspberry vinaigrette

**\$6.50 per serving**

### **BERRY AND PECAN SALAD GF**

spring mix salad is loaded with berries, plum tomatoes, pecans, and goat cheese then drizzled in balsamic vinaigrette

**\$8.50 per serving**

### **CHUNKY GREEK SALAD GF**

romaine and iceberg lettuce, tomatoes, green onions, cucumbers, sweet peppers and feta cheese with olive oil lemon-oregano dressing

**\$6.50 per serving**

**SESAME CHICKEN SALAD (signature dish)**

chicken breast cut into strips, lightly dusted with our sesame seed flour mix and fried then placed over mixed greens, garnished with fruit and served with our homemade sesame-poppy seed dressing

**\$12.95 per serving**

**SALAD NICOISE GF**

grilled chicken breast, white albacore tuna or poached salmon with marinated and grilled yellow squash, zucchini, hard boiled eggs, black olives, green beans and tomatoes with vinaigrette dressing

**\$14.25 per serving**

**Homemade Soups\*** serves 4 guests, 2-quart minimum, **\$18.00 per quart**

**all soups require 24-hour advance notice**

**CHICKEN NOODLE**

chicken pieces with noodles, sautéed onions, carrots, celery in a rich chicken broth

**TOMATO BASIL CREAM**

sautéed roma tomatoes, garlic and basil pureed and finished with heavy cream

**MINISTRONE**

sautéed garlic, onions, italian herbs, diced carrots, celery, potatoes, red beans, pasta in a vegetable stock

# Party Platters

## SANDWICHES AND WRAPS

### ASSORTED SANDWICHES\*

platter of turkey, roast beef, italian, ham and cheese and cuban sandwiches on assorted breads with lettuce and condiments

**\$9.75 per serving** / serves 1-10

**\$9.25 per serving** / serves 11-24

**\$8.75 per serving** / serves 25+

### ASSORTED WRAPS\*

platter of turkey, roast beef, italian, ham and cheese and cubans wraps with lettuce and condiments

**\$9.95 per serving** / serves 1-15

**\$8.75 per serving** / serves 16-24

**\$8.25 per serving** / serves 25+

\* serving size = one whole sandwich or wrap

## DIPS, FRUIT, CHEESE AND MORE

### MINI CROISSANT OR KNOT ROLL SANDWICHES

platter of chicken salad, egg salad and tuna salad mini croissant sandwiches

**\$90.00** / 25 sandwiches

**MINI KNOT ROLL SANDWICHES** platter of turkey, roast beef, ham & cheese knot roll sandwiches

**\$90.00** / 25 sandwiches

### SEASONAL FRESH FRUIT SALAD *OR* PLATTER

**\$39.00** / serves 8-15

**\$64.00** / serves 16-20

**\$85.00** / serves 21+

**ASSORTED DOMESTIC CHEESES** served with gourmet crackers

**\$39.00** / serves 8-15

**\$64.00** / serves 16-20

**\$85.00** / serves 21+

**SEASONAL FRESH FRUIT AND ASSORTED DOMESTIC CHEESES** served with gourmet crackers

**\$46.00** / serves 8-15

**\$75.00** / serves 16-20

**\$92.00** / serves 21+

**RAW VEGGIES WITH COOL HERB DIP**

broccoli, cauliflower, carrots, celery and radishes

**\$46.00** / serves 8-15

**\$75.00** / serves 16-20

**\$92.00** / serves 21+

**TEX-MEX DIP** served with tortilla chips

**\$64.00** / serves 20-30

**\$77.00** / serves 31-50

**SPINACH DIP** spinach, mayonnaise, sour cream and other seasonings, blended and served in a whole pumpernickel round

**\$40.00** / serves 10-15

**\$50.00** / serves 16-25

**DEVILED EGGS** hard boiled eggs that are shelled and filled with the yolk mixed with mayonnaise, mustard and spices

**\$75.00** / 50 pieces

**SESAME CHICKEN SKEWERS** chicken breast cut into strips, lightly dusted with our sesame seed flour mix and fried then skewered and served with our homemade poppy seed dipping sauce

**\$115.00** / 50 pieces

**\$225.00** / 100 pieces

# Hot Lunch Combinations

10-person minimum Monday – Friday 11:00am – 2:00pm

served with salad\* and your choice of side unless specified

- rolls with butter
- dessert

\* salad choice of chopped, caesar or spinach

## MENU #1

\$13.95 per person

**A. CHICKEN AND YELLOW RICE GF** chunks of white and dark meat sautéed with onions, peas and garlic with saffron rice served with black beans **CHOICE OF SALAD ONLY**

### B. VEGETABLE LASAGNA

lasagna noodles layered between crisp vegetables in a cream sauce, topped with béchamel and parmesan cheese (serves 10- 12) **CHOICE OF SALAD ONLY**

### C. LASAGNA BOLOGNESE

lasagna noodles layered with meat sauce and ricotta cheese, topped with béchamel and mozzarella cheese (serves 10 - 12) **CHOICE OF SALAD ONLY**

### D. PULLED BARBECUE CHICKEN OR PORK GF

slow cooked, shredded and tossed with our homemade bbq sauce and served with kaiser rolls

### E. MOJO PULLED PORK CUBAN STYLE GF

marinated pork shoulder, slow roasted, shredded and served with black beans, white or yellow rice **CHOICE OF SALAD ONLY**

## MENU #2

\$15.95 per person

### A. CHICKEN PICCATA

chicken breast, lightly floured and sautéed with capers, lemon juice and white wine sauce

### B. CHICKEN WITH ROASTED RED PEPPER and CILANTRO CREAM SAUCE GF (popular)

grilled chicken breast, marinated with herbs and spices and topped with a smooth red pepper cream and cilantro sauce

### C. BAKED CHICKEN BREAST GF

finished with mushrooms in a cream of white wine sauce and garnished with spring onions

### D. CHICKEN ROMANO GF LF

chicken breast sautéed with colored peppers, tomatoes, onions and aged balsamic vinegar

### E. CREAMY CHICKEN FLORENTINE

pan-seared chicken breasts smothered in a spinach cream sauce



# Hot Lunch Combinations 10-person minimum Monday – Friday 11:00am – 2:00pm

served with salad\* and your choice of side unless specified from page ten

- rolls with butter
- dessert

\*salad choice of: chopped, caesar or spinach

## MENU #3

**\$17.95 per person**

### A. BEEF AND CHICKEN FAJITAS (popular)

include: flour tortilla, shredded lettuce, tomato salsa, sharp cheddar cheese, sour cream, guacamole and sautéed onions and peppers

### B. PORK TENDERLOIN GF

marinated with herbs and spices, honey and sour oranges grilled finish with honey bourbon sauce

### C. BEEF BRISKET WITH ONION GRAVY GF (signature dish) ADD \$2.00

oven roasted with onions, brown sugar, red wine vinegar and burgundy wine

### D. BAKED SALMON WITH DILL GF

fresh baked salmon filet with dill and white wine, finished with shallot butter sauce

### E. GLAZED GRILLED SALMON GF

fresh salmon filet glazed with balsamic vinegar and finished with white wine and basil

### F. CHICKEN PARMESAN (popular)

chicken breast breaded with italian bread crumbs, topped with fresh tomato sauce, provolone, fresh mozzarella and parmesan cheese

### G. SEAFOOD PAELLA GF

calamari, scallops, shrimp and clams in a rich sofrito (onions, peppers garlic, tomatoes, saffron and rice)

**CHOICE OF SALAD ONLY**

# Sides

CHOICE OF ONE SIDE ITEM INCLUDED IN PRICE OF HOT MENU COMBINATIONS UNLESS OTHERWISE INDICATED

**WILD RICE PILAF**

**WHITE OR YELLOW RICE**

**BAKED BEANS**

**BLACK BEANS**

**ROASTED RED POTATOES**

**AU GRATIN POTATOES**

**GARLIC OR REGULAR MASHED POTATOES**

**MACARONI AND CHEESE**

**PENNE PASTA WITH TOMATO BASIL SAUCE**

**GREEN BEANS WITH TARRAGON BUTTER**

**GRILLED VEGETABLES**

zucchini, yellow squash, carrots and asparagus  
add **\$3.95 per person**

**VEGETABLE MEDLEY**

broccoli, cauliflower and carrots with tarragon butter  
add **\$2.50 per person**

**STEAMED BROCCOLI**

with Garlic and EVOO add **\$2.50 per person**

**ASPARAGUS**

baked with lite parmesan cream sauce add **\$3.95 per person**

**GRILLED VEGETABLES**

zucchini, yellow squash, carrots and asparagus  
add **\$3.95 per person**

# DESSERTS

**CAKES** 10-inch round, serves 12-15

**LEMON CAKE (popular)**

lemon bundt cake, soaked and glazed  
**\$34.00 each**

**STRAWBERRY CREAM CAKE**

vanilla cake lightly splashed with sherry, layered with sliced strawberries, vanilla mousse and topped with vanilla mousse  
**\$48.00 each**

**RUM CAKE**

rum bundt cake loaded with pecans, soaked with rum and glazed  
**\$36.00 each**

**CHOCOLATE MOUSSE CAKE**

chocolate cake, filled and frosted with fluffy chocolate mousse  
**\$48.00 each**

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**COOKIES AND BROWNIES** 1-dozen minimum

**GOURMET COOKIE PLATTER**

variety of chocolate, chocolate chip, cinnamon, macadamia nut, oatmeal raisin, peanut butter and sugar  
**\$1.75 per cookie**

**CREAM CHEESE BROWNIES**

traditional brownie with a layer of cream cheese on top  
**\$2.75 each**

**BEVERAGES**

**ASSORTED SOFT DRINKS** Coke<sup>®</sup>, Diet Coke<sup>®</sup>, Coke Zero<sup>®</sup>, Sprite<sup>®</sup>

**\$2.75 each**

**BOTTLED WATER**

**\$1.75 each**

**LEMONADE, ICED TEA & UNSWEET TEA**

sweetened or unsweetened includes lemon wedges, sugar and artificial sweeteners  
**\$17.50 per gallon**

# EXTRA...

## OUR MENU

We feel our menu provides a vast selection of menu items for you to choose from. Joan's Catering is a full-service caterer and are pleased to work with you on a menu tailored to suit your needs. Feel free to inquire about any additional menu items that do not appear on this menu.

## BILLING AND PAYMENT POLICY

We accept American Express, Discover, MasterCard and Visa. A **3.5% credit card processing fee** will be added to all orders paid by credit card. A **\$30.00 fee** will be added for all returned checks.

Corporate accounts are available only by completing an account application and providing a credit card number. A **15% late fee** will be assessed to accounts 30 days past due.

ALL EVENTS MUST BE PAID IN FULL PRIOR TO DELIVERY.

## ORDERING and CANCELLATION POLICY

We appreciate you ordering as far in advance as possible, but will do our best to accommodate last minute orders. Breakfast orders must be placed **24 hours in advance**. Lunch orders must be received by **2:00 pm** for the next day.

### Cancellations must be received 24 hours in advance.

Drop off orders cancelled less than 24 hours will be subject to a **50% charge** to the client, including events cancelled due to inclement weather. Full-service catering orders cancelled less than 24 hours in advance will be subject to a **100% charge** to the client, including events cancelled due to inclement weather.

**DELIVERY POLICY** Joan's Catering, Inc. delivers to all areas in the Greater Tampa Bay region. Delivery charge applied to all delivery orders. An additional pick-up charge is added for all orders including chafing dishes, equipment or rentals. These charges are:

### Delivery Only

0 - 5 miles = **\$15.00 / \$25.00**

11 - 15 miles = **\$25.00 / \$35.00**

16 - 20 miles = **\$30.00 / \$45.00**

21 - 25 miles = **\$35.00 / \$55.00**

## ADDITIONAL SERVICES

Copper Pot Catering is a full service, off-premise caterer. We can also assist you with all your needs when hosting an event.

## EQUIPMENT

Copper Pot Catering can help coordinate any additional equipment such as chafing dishes, lines, fine china, glassware, silverware, tables and chairs. All of this is available upon request at an additional charge.

## SERVICE PERSONNEL

Our professional staff, including chefs, waiters and bartenders is available upon request. We suggest the addition of staff for all receptions

**CORPORATE CATERING**

**SPECIAL EVENTS**

**WEDDINGS**

**Copper Pot Catering / 813.837.4420 / [hello@copperpotcatering.com](mailto:hello@copperpotcatering.com)**