



CORPORATE LUNCH PACKAGES

\$13/pp	\$15/pp	\$17/pp	\$19/pp
1 Chicken/Pasta/ Pork Entree	1 Entree	1 Entree	2 Entrees
1 Side	2 Sides	1 Pasta	1 Pasta
1 Salad	1 Salad	2 Sides	2 Sides
		1 Salad	1 Salad

SALADS

CAESAR

Romaine lettuce, shaved parmesan, garlic croutons, creamy ceasar dressing

ARUGULA AND BLEU

Baby arugula, gorgonzola crumbles, Candied walnuts, dried cherries, spiced cider vinaigrette

SPRING MIX

Mesclun greens, shaved carrots, cucumbers, cherry tomatoes, honey-balsamic dressing

AVOCADO AND ORANGE

Iceberg and romaine lettuce, shredded carrots, radish, roasted tomato filets, orange-ginger dressing

SPINACH

Marinated strawberries, goat cheese crumbles, toasted pecans, citrus vinaigrette

CHEF'S SEASONAL

Preparation of greens topped with seasonal vegetables and choice of dressing

SIDES

Rosemary Roasted Red Potatoes
Smoked Paprika Potato Hash
Roasted Garlic Whipped Potatoes
Roasted Sweet Potatoes
Jeweled CousCous

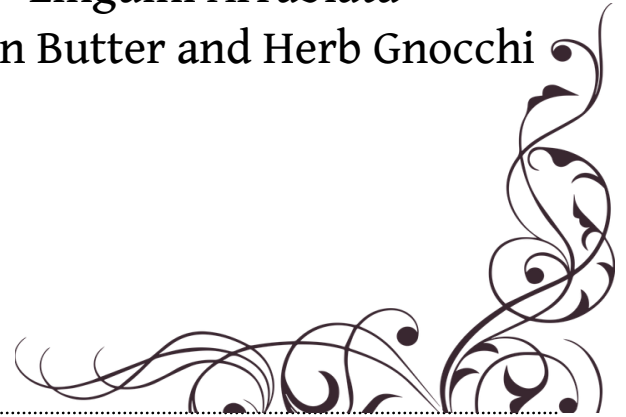
Rice Pilaf Steamed Broccoli
Roasted Cauliflower
Sautéed Asparagus
Green Beans Almandine
Seasonal Vegetables
Honey Glazed Carrots

ENTREES

Chicken Parmigiana
Chicken Marsala
Pork Loin Picatta
Italian Sausage and Peppers
(hot or mild)
Pit BBQ Chicken Thigh
Pit BBQ Pulled Pork
Tandoori Chicken
Herb Roasted Pork Tenderloin
Chipotle Meatloaf
Meatballs in marinara

PASTA

Pesto Tortellini
Seasonal Vegetable Lasagna
Bolognese Lasagna
Linguini Arrabiata
Brown Butter and Herb Gnocchi



DESSERT AND COFFEE SERVICE

COOKIES AND MILK \$2

Chocolate chip, oatmeal raisin, and sugar cookies with a variety of milk and sweet creams

GOURMET CUPCAKES \$4

Assortment of cupcakes. Choose 3 flavor combinations

WARM BREAD PUDDING \$3

Rich and creamy bread pudding served with Vanilla Ice Cream

MINIATURE DESSERTS \$4

Assortment of custards, cakes and verrines

All orders require a minimum of 25 people.
All packages disposable plates, utensils and napkins.
Wire Chafer setups are available at an upcharge of \$15 each



Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness

BREAKFAST BUFFET

\$11/pp	\$14/pp	\$17/pp	\$20/pp
Assorted Danishes	1 Breakfast Mains	2 Breakfast Mains	3 Breakfast Mains
Assorted Bagels w/ cream cheese and butter	2 Hot Sides	3 Hot sides	3 Hot Sides
Assorted Donuts	1 Cold Side	2 Cold Sides	2 Cold Sides
Fresh Whole Fruit	Coffee and Tea Service	Coffee and Tea Service	Coffee and Tea Service
Coffee and Tea Service			

Breakfast Mains

Scrambled eggs, French Toast, Asparagus and Asiago Quiche, Belgian Waffles, Fluffy Blueberry Pancakes

Hot Sides

Bacon, sausage links, scrapple, pork roll, smoked paprika potato hash, cheesy southern grits, thyme roasted root vegetable hash, cheddar skillet potatoes, buttermilk biscuits, creamy oatmeal.



BOXED LUNCHES – \$15pp

All boxed lunches come with choice of 2 styles of sandwiches, bag of chips and cookie or brownie.

Honey Roasted Turkey Club on white

Black Forest Ham and Swiss on wheat

BLT 'N' A on whole grain

Roasted Beef and Cheddar on white **+\$1pp**

Three Cheese Club

Chicken Caesar Wrap

Smoked Turkey Breast

with Guacamole on whole wheat

Italian

(Genoa Salami, Soppressata, Capicola, Aged Provolone)

Italian long hot peppers, lettuce, tomato and herb

oil **+\$1pp**

Grilled Vegetables

with shaved parmesan and rosemary aioli

Substitute fruit for the chips for \$1.50/person. Add one more style of sandwich for +\$1/person
All orders require a minimum of 25 people

Deliveries are subject to an additional fee.

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