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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 (vegan)

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 21.75



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

HONEY GARLIC CHICKEN THIGHS

Boneless & Skinless

ENTREES

Beef Selections



PEPPER STEAK

22.00

Strips of marinated Steak Sautéed with colorful Bell Peppers & Onion

FILET OF BEEF

35.00

Horseradish Cream

BRAISED BEEF BRISKET

26.00

Onion Gravy

ENTREES

Seafood Selections



BROILED SALMON

25.00

Seventh Heaven Herb Sauce

MISO SALMON

25.00

Scallions, Tuxedo Sesame Seeds

SHRIMP SCAMPI

Lemon White Wine Sauce

27.00

LUMP CRAB CAKES

28.00

Louisiana Remoulade

ENTREES

Vegetarian Selections 19.00



FALAFEL CAKES (vegan)
Tahini Chickpea Dip

BUTTERNUT SQUASH RAVIOLI
Brown Butter Sage Sauce

EGGPLANT ROLLATINI

BAKED ZITI

QUINOA & VEGETABLE STUFFED ZUCCHINI (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 Roasted Cauliflower

SWEETS & SNACKS

Triple Chocolate Brownies	2.50
Assorted Fresh Baked Jumbo Cookies	2.50
Miniature Cannolis	3.50
Pecan Squares	3.75
Fresh Sliced Fruit & Berries	2.95
Assorted French Macarons	3.00

BEVERAGES

Diet Coke, Coke, Ginger Ale, Sprite, Seltzer	1.75
Bottled Water	1.75
Snapple Iced Tea Varieties	2.75
Pure Leaf Tea Varieties	2.95