Sample Corporate Lunch Menu

Gourmet Sandwiches
Includes choice of sandwich, salad and dessert plus iced tea and high-end disposable ware
Deli items are available as an attended buffet, delivered on disposable trays or as individually boxed meals

Sandwich Choices
Please limit choice to 2 selections for every 10 guests

Ciabatta Club Roast Beef
Asiago, arugula, crispy onions and horseradish aioli on a Ciabatta club roll

Grilled Chicken Caprese
With tomato, basil aioli, Mozzarella with balsamic glaze on herbed focaccia

Southwest Chicken or Turkey Wrap
Honey chipotle grilled chicken or turkey with black beans, corn, lettuce, chopped tomato and chipotle ranch in a tortilla wrap

Tuscan
Salami, Italian ham, Kalamata olive spread and provolone on herbed focaccia

Veggie Wrap
Sprouts, avocado, fresh spinach, carrots, cucumber, tomato and Feta with roasted red pepper hummus in a tortilla wrap

Salad Choices
Please limit choice of sides to 2 items per total order

Signature red dill potato salad
Cucumber, tomato and red onion salad
Asian noodle salad with sesame glazed vegetables
Fresh green salad with our house creamy tarragon dressing
Chef’s choice seasonal pasta salad
Fresh fruit salad available for an additional charge

Additional salads extra

Dessert Choices
Please limit choice of desserts to 2 items per total order

We prepare a variety of desserts including praline key lime tarts, assorted dessert bars, cream cheese chocolate brownies and gourmet cookies
Ask us about our seasonal favorites

Delivery charge applies - A surcharge of $50 applies for guest counts lower than 20 (10 minimum)
Salad Trios

Trios include iced tea, choice of dessert and high-end disposable ware
Salad trios are available as an attended buffet, delivered on disposable trays or as individually boxed meals

Summer Trio
Served with savory bread
California Chicken Salad
Baby Spinach Pasta Salad
Fresh Fruit Salad

Caesar Trio
Served with savory bread
Caesar Salad
Broccoli and Almond Chicken Salad
Marinated Tomato and Cucumber

Mediterranean Trio
Served with savory bread
Vegetable Orzo with Sliced Grilled Chicken
Roasted Red Pepper Hummus
Greek Salad

Oriental Trio
Served with crispy wonton strips
Oriental Chicken Salad on a bed of Mixed Greens
Asian Noodle Salad with Sesame Glazed Vegetables
Plum Wine Fruit Salad

Neptune Trio
Served with assorted crackers and flatbreads
Shrimp Salad with Asparagus Tips and Red Pepper
Green Salad with Artichoke Hearts, Black Olives and Hearts of Palm
Fresh Fruit Salad

Dessert Choices
Please limit choice of desserts to 2 items per total order
We prepare a variety of desserts including praline key lime tarts, assorted dessert bars, cream cheese chocolate brownies and gourmet cookies
Ask us about our seasonal favorites

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Hot Chicken Entrées

Entrées include iced tea, dessert (see Salad Trio page) and high-end disposable ware
Available as a drop-off on disposable platters or as an attended buffet

Blue Cheese & Shallot Chicken
Sautéed with shallots, chicken stock, fresh herbs & white wine topped with blue cheese
Presented with Asiago mashed potatoes, garden salad with your choice of dressing and yeast rolls

Southern Pan Chicken
Boneless chicken breast sautéed with shallots, white wine, garlic and thyme topped with bacon
Presented with herbed mashed potatoes, garden salad with your choice of dressing and homemade biscuits

Island Spiced Chicken
Rubbed with jerk seasonings, grilled with tomato mango puree, and served with fruit salsa
Presented with black beans & yellow rice, garden salad with your choice of dressing and corn muffins

Country French Chicken
Sautéed chicken breast in red wine reduction sauce, shallots, mushrooms, tomatoes and herbs
Presented with garden rice, garden salad with your choice of dressing and sliced baguette

Fiery Citron Chicken
Sautéed chicken breast in a lemon, white wine and crushed red pepper
Topped with sweet peas and bacon crumbles
Presented with herbed risotto, a garden salad with your choice of dressing and sliced baguette

Blackened Chicken Pasta
Lightly blackened chicken tossed with sweet peppers & mushrooms in decadent cream sauce
Presented with penne pasta, a garden salad with your choice of dressing and sliced baguette

Caprese Chicken
Chicken breasts stuffed with Mozzarella, tomato and fresh basil with a white balsamic glaze
Presented with herbed ditalini pasta, garden salad with your choice of dressing and focaccia bread

Asian Chicken
Marinated and grilled chicken breasts served on a bed of stir-fried vegetables
Presented with Asian noodles or fried rice, garden salad with your choice of dressing and crispy wontons

Wild Mushroom Chicken
Sautéed with wild mushrooms, fresh thyme, white wine & sherry
Presented with Asiago mashed potatoes, garden salad with your choice of dressing and sliced baguette

Autumn Chicken
Chicken breasts roasted with white wine, caramelized onions, raisins, pears, apples and cranberries
Presented with wild rice, garden salad with your choice of dressing and corn muffins

Bee-B-Q Chicken
Bone-in chicken breasts & thighs grilled with a honey barbeque glaze
Presented with homemade mac-n-cheese, garden salad with your choice of dressing and corn muffins

Mexican Chicken Fajitas
Fajita-seasoned chicken breasts with sautéed onions and peppers
Presented with pinto beans, yellow rice and tortilla chips with salsa
Condiments: shredded lettuce, cheddar, diced tomatoes and sour cream - Guacamole available (additional charge)
**Hot Pork Entrées**

Entrées include iced tea, dessert (see Salad Trio page) and high-end disposable ware
Available as a drop-off on disposable platters or as an attended buffet

~Island Spiced Pork Tenderloins
Rubbed with jerk seasonings, grilled with tomato mango puree, and served with fruit salsa
Presented with yellow rice, garden salad with your choice of dressing and corn muffins

~Argentinean Chimichurri Pork Tenderloin
Marinated with sherry vinegar, cumin, parsley, cilantro and lemon
Presented with roasted garlic mashed potatoes, garden salad with your choice of dressing and corn muffins

~Grilled Pork Medallions with Madera Sauce
Pork tenderloins marinated with Madera wine, mushrooms & onions
Presented with roasted garlic mashed potatoes, garden salad with your choice of dressing and corn muffins

~Rosemary Roasted Pork Tenderloin
Pork tenderloin marinated with garlic, lemon, soy, olive oil and rosemary
Presented with roasted sweet potato, garden salad with your choice of dressing and corn muffins

**Hot Seafood Entrées**

Entrées include iced tea, dessert (see Salad Trio page) and high-end disposable ware
Available as a drop-off on disposable platters or as an attended buffet

Roasted Shrimp and Feta
A Greek styled dish with chopped tomatoes, fennel, garlic, oregano & feta
Presented with lemon parsley orzo, garden salad with our house vinaigrette and sliced baguette

Shrimp and Grits
An old Southern recipe of buttered grits topped with a gravy made with local shrimp
bacon, white wine, leeks, tri-colored peppers and garlic
Presented with roasted asparagus, garden salad with our house vinaigrette and sour cream biscuits

Scallops Carbonara
Seared scallops sautéed with bacon and spinach
Presented on a bed of fettuccine with a garden salad with our house vinaigrette and sliced baguette

Signature Crab Cakes
Panko crusted with flat leaf parsley, scallions, red pepper and a remoulade sauce
Presented with roasted seasonal squash, garden salad with our house vinaigrette and sliced baguette

Seasonal White Fish
Prepared a variety of ways including:
- Beurre Blanc - Classic French with white wine, lemon, butter & parsley
- Caesar Roasted - With garlic, capers & anchovies (optional)
- Grilled or Blackened - May be topped with a variety of sauces, creams or salsas
Presented with lemon parsley orzo, garden salad with our house vinaigrette and sliced baguette

*Delivery charge applies - A surcharge of $50 applies for guest counts lower than 20 (10 minimum)*
Hot Beef Entrées

Entrées include iced tea, dessert (see Salad Trio page) and high-end disposable ware
Available as a drop-off on disposable platters or as an attended buffet

French Beef Burgundy
Braised sirloin with onions, tomatoes, mushrooms and bacon in a red wine sauce
Presented with egg noodles, French green beans and sliced baguette

Argentinean Chimichurri Steak
Flank Steak marinated with olive oil, red wine vinegar, garlic, cilantro and lemon
Served with black beans and rice, garden salad with your choice of dressing and sliced baguette

Braised Beef Tips
Beef braised with leeks in a natural au jus
Presented with herbed rice, garden salad with your choice of dressing and yeast rolls

Beef Pot Roast
With carrots, celery and onions
Presented with mashed potatoes, garden salad with your choice of dressing and corn muffins

St. Augustine Flank Steak
Spanish style beef marinated with orange & lemon juices,
tomato, paprika, cilantro, cumin, oregano and garlic
Presented with roasted red potatoes, garden salad with your choice of dressing and yeast rolls

Mexican Beef Fajitas
Fajita-seasoned sirloin with sautéed onions and peppers
Presented with pinto beans, yellow rice and tortilla chips with salsa
Condiments include shredded lettuce, cheddar, diced tomatoes and sour cream
Guacamole available for an additional charge

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Supplementary Information

Delivery Charge
*Not applicable when service personnel are employed
$15.00 minimum in town
$25.00 minimum to the beaches or Orange Park

Service Personnel and Bartenders
Basic staffing rates begin at $85 per server for 4 hours and varies by event type
(Includes 1/2 hour before the event for set-up & 1/2 hour after the event for clean-up)
Additional charges per hour apply after 4 hours

Additional Services
Tents, tables, chairs, linens, table ware, floral design, entertainment,
bartending, specialty furniture & décor plus many other services are available

Please Note:
Designed Events, Inc. is fully licensed and insured to provide
catering and bartending services (with food catering).
All food must be supplied and prepared by Designed Events, Inc.
with the exception of specialty cakes and certain baked goods.
(please coordinate with DEI)
Special menu requests such as vegetarian, vegan, dietary restrictions, etc.
are always welcome but may be subject to an additional charge!
Please make these needs known as soon as possible.
All balances are due the day of the event, unless other arrangements
have been made. All pricing is subject to sales tax, where applicable.
We accept cash, checks and all major credit cards; however,
a 2.5% surcharge may be added to credit transactions over $1500.00.
Checks returned for any reason will incur a minimum charge of $40.00
or the maximum allowable by law, whichever is greater.