



# 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

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

## 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*

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



# 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.**