



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 25 person 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
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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

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Hot Beef Entrées

*Entrées include iced tea, dessert (see Salad Trio page) and high-end disposable ware
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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*

\$20.00 minimum in town

\$30.00 minimum to the beaches or Orange Park

Service Personnel and Bartenders

*Basic staffing rates begin at \$125 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.