

Corporate Lunch menu

Gourmet & Specialized Sandwiches/Wraps

1. Smoked turkey with cranberry aioli
2. Roast beef with horseradish cream
3. Chicken pesto focaccia
4. Caprese with mozzarella, prosciutto, and pesto
5. Chicken Caesar wraps
6. California veggie sandwich (stacked)
7. Italian deli pinwheel sandwiches
8. Spicy tuna melt
9. Curried chicken salad with apples
10. BLT with avocado
11. Bahn mi sandwiches (pork or tofu)
12. Hummus and roasted veggie wraps
13. Shrimp rolls with New England-style dressing
14. Buffalo chicken wrap with blue cheese
15. Egg salad with watercress
16. Cubano sandwiches
17. Grilled cheese with bacon and fig jam
18. Falafel pita with tzatziki
19. Reuben sandwiches
20. Steak and cheese Philly sandwiches

Hearty Entrées & Bowls

21. Grilled chicken breast with lemon-herb sauce
22. Pulled pork sliders
23. BBQ beef brisket
24. Salmon with mango salsa
25. Baked ziti or lasagna
26. Chicken and veggie skewers
27. Indian curry (tikka masala)
28. Teriyaki chicken or beef bowls
29. Korean BBQ beef (Bulgogi)
30. Shrimp scampi pasta
31. Shepherd's pie
32. Chicken and dumpling casserole
33. Fish tacos with lime crema
34. Chili con carne
35. Stuffed peppers (meat or quinoa)
36. Enchiladas (chicken or cheese)
37. Roasted pork tenderloin
38. Mediterranean herb-roasted chicken
39. Meatballs in marinara sauce
40. Pad Thai with shrimp or tofu

Healthy, Light & Salad Lunches

41. Mediterranean Quinoa Salad
42. Grilled Lemon-Herb Chicken Salad
43. Kale Caesar with crunchy chickpeas
44. Greek salad with feta and olives

45. Cobb salad with avocado
46. Avocado chicken salad (no mayo)
47. Salmon Niçoise salad
48. Spinach and walnut salad with balsamic
49. Southwest chicken salad
50. Tuna salad with lemon and celery
51. Caprese salad with balsamic glaze
52. Pasta salad with basil pesto
53. Broccoli and mushroom stir-fry
54. Waldorf salad
55. Tabbouleh with grilled veggies
56. Panzanella (bread salad)
57. Chopped salad with buttermilk ranch
58. Fruit and cheese grazing board
59. Summer rolls with peanut dipping sauce
60. Edamame and soy-ginger noodle salad

Comfort Food & International Favorites

61. Mac and cheese with breadcrumbs
62. Personal pizzas (assorted toppings)
63. Chicken Tikka Masala with naan
64. Sushi bento boxes
65. Shepherd's pie
66. Meatloaf with mashed potatoes
67. Pierogies with caramelized onions
68. Gumbo or jambalaya
69. Quesadillas (chicken or black bean)
70. Burrito bowls with guacamole
71. Spanakopita (spinach pie)
72. Chicken pot pie
73. Miso soup with tofu
74. Lasagna roll-ups
75. Pierogies with caramelized onions
76. Fried rice with vegetables
77. Calzones
78. Tikka masala wraps
79. Pierogies with caramelized onions
80. Tamales

"Desktop Friendly" & Quick Bites

81. Mason jar salads (layered for freshness)
82. Protein-packed Bento boxes (cheese, nuts, fruit)
83. Smashed chickpea salad with pita crackers
84. Individual frittatas or quiche
85. Cold peanut noodle salad
86. Charcuterie skewers
87. Hard-boiled egg snack packs
88. Hummus and veggie dipper cups
89. Yogurt parfait with berries and granola
90. Cold tortellini salad
91. Smoothies or Acai bowls
92. String cheese and almonds
93. Salami and provolone rolls

94. Cold, sliced roasted chicken
95. Mini quiches
96. Cold peanut noodles
97. Fruit salad
98. Hard-boiled eggs
99. Cucumber slices with tzatziki
100. Yogurt parfaits

Thai & Sushi specialty

101. Meing Kum, Savory wrap เมียงคำเสวย
102. Tod Mun Koong Shrimp Cake ทอดมันกุ้ง
103. Hoi Joh Crab roll หอยจ๊อปู
104. Kor Moo Yang Grilled pork jowls with tamarind sauce คอหมูย่าง
105. Wing Zaab ปีกไก่แซ่บ
106. Moo Ping Thai BBQ Pork หมูปิ้ง
107. Chicken Satay ไก่สะเต๊ะ
108. Beef Satay เนื้อสะเต๊ะ
109. Prawn Satay กุ้งสะเต๊ะ
110. Shrimp Tempura กุ้งเทมปุระ
111. Fried Calamari ปลาหมึกทอด
112. Seaweed Salad ยำสาหร่ายญี่ปุ่น
113. French fries มันฝรั่งทอด
114. Vegetable Spring Roll ปอเปี๊ยะทอด
115. Pork & Vegetable Gyoza เกี้ยวซ่าหมู
116. Chive pancake กุยช่ายทอด
117. Tom Jeut ต้มจืดเต้าหู้หมูสับ
118. Tom Kha Kai (Creamy Chicken Coconut Soup) ต้มข่าไก่
119. Tom Zaab (Spicy stew soup) Beef or Pork ต้มแซ่บ เนื้อตุ๋น หรือ หมูตุ๋น
120. Kra Phoe Pla Emperor Fish Maw Soup กระเพาะปลาน้ำแดงจักรพรรดิ
121. Som Tum Thai green papaya salad ส้มตำไทย
122. Som Tum Poo Pla Rah green papaya salad ส้มตำ ปูปลาร้า
123. Raw Oyster Spicy salad ยำหอยนางรมปลาร้า
124. Yum Salmon Raw Salmon Spicy salad ยำแซลมอนปลาร้า
125. Koong Chae Nam Pla Raw shrimp sashimi with spicy fish sauce กุ้งแช่น้ำปลา
126. Yum Pla Dook Fu Crispy catfish with mango salad ยำปลาดุกฟู
127. Yum Ma Khau Yao Eggplant salad ยำมะเขือยาวกุ้งสดไข่ต้ม
128. Larb Kai salad ลาบไก่
129. Larb Moo salad ลาบหมู
130. Larb Koong salad ลาบกุ้ง
131. Nam Tok Kor Moo Yang salad น้ำตกคอหมูย่าง
132. Nam Tok Nur Yang salad น้ำตกเนื้อย่าง
133. Live Lobster Pad Prik Keua กุ้งมังกรผัดพริกเกลือ
134. Live Lobster Khao Soi กุ้งมังกรข้าวซอย
135. Pla Tod Yum Ma Muang Deep-fried fish & mango salad ปลาทอด ยำมะม่วง
136. Pla Nueng Ma Now Steamed Fish with chili lime and garlic ปลานึ่งมะนาว
137. Pla Neung See Ew Steamed Fish with fresh ginger and soy ปลาหนึ่งซีกัวขิงสด
138. Pla Lui Suan Crispy fried fish with herbal spicy salad ปลาลุยสวน
139. Fried Fish with sweet chili gravy ปลาทอดราดพริก
140. Pla Dook Pad Phed ปลาดุกทอดผัดพริกแกง
141. Tom Yum Kung (Prawn Spicy and Sour Soup) Broth or Creamy ต้มยำกุ้งแม่น้ำ น้ำใส หรือ น้ำขุ่น
142. Koong Tod Kra Tiem Garlic Prawn กุ้งแม่น้ำทอดกระเทียม
143. Sa Tor Pad Koong สะตอผัดกุ้งสดกะปิเผา
144. Prawn in curry sauce กุ้งผัดผงกะหรี่
145. Prawn with black pepper sauce กุ้งผัดพริกไทยดำ

146. Koong Pad Prik Keua กุ้งผัดพริกเกลือ
147. Kaeng Phed ped Yang Duck with pineapple/Lychee curry แกงเผ็ดเปิดย่าง สัปรดหรือลิ้นจี่
148. Ped Krapow Duck with Krapow sauce เปิดซอสกระเพรา
149. Ped Sauce Ma Kham Duck with Krapow sauce เปิดซอสมะขาม
150. Muk Nueng Ma Now Steamed Squid with chili lime and garlic ปลาหมึกนึ่งมะนาว
151. Muk Pad Khai Khem Stir fried Squid with egg yolk ปลาหมึกผัดไข่เค็ม
152. Muk Yang See Ew Soy Grilled Squid with chili lime dipping ปลาหมึกย่างซีอิ้ว น้ำจิ้มซีฟู้ด
153. Khai Jeaw Poo Crab meat Thai Omelette ไข่เจียวปู
154. Khao Pad Poo Crab fried rice ข้าวผัดปู
155. Lon Poo Crab Dip หลนปู
156. Crab in curry sauce ปูผัดผงกะหรี่
157. Crab with black pepper sauce ปูผัดพริกไทยดำ
158. Crab with basil and yellow peper sauce ปูผัดโหระพาพริกเหลือง
159. Khao Pad Fried rice Egg or Basil (Spicy and No egg) ข้าวผัด
160. Pad Thai ก๋วยเตี๋ยวผัดไท
161. Pad See Ew ก๋วยเตี๋ยวผัดซีอิ้ว
162. Pad Khee Mao ก๋วยเตี๋ยวผัดซีเมา
163. Rad Nah ก๋วยเตี๋ยวดัดหน้า
164. Pad Krapow with fried egg ผัดกระเพราไข่ดาว
165. Panang Curry แกงพะนาง
166. Mussaman Curry แกงมัสมั่น
167. Green Curry แกงเขียวหวาน
168. Red Curry แกงแดง
169. Seua Rong Hai Wagyu Crying tiger Steak สเต็กเนื้อย่างจิมแจ่ว
170. Nam Prik Kapi น้ำพริกกะปิ ปลาทุทอด
171. BBQ Ribs with tamarind sauce ซีโครงอบบาร์บีคิว
172. Wagyu Khao Soi ข้าวซอยสเต็กเนื้อวากิว
173. Nam Tok Noodle Soup Braised Beef or Pork ก๋วยเตี๋ยวน้ำตกเนื้อตุ๋นหรือหมูตุ๋น
174. Tom Yum Pork Noodle Soup Broth soup or Creamy soup ก๋วยเตี๋ยวน้ำต้มยำหมู น้ำใส หรือ น้ำข้น
175. Wagyu Nam Tok Noodle Soup ก๋วยเตี๋ยวน้ำตกเนื้อวากิว
176. Wagyu Broth Noodle Soup ก๋วยเตี๋ยวน้ำวากิวน้ำใส
177. Seafood Yen Ta Fo, noodle soup ซีฟู้ดก๋วยเตี๋ยวย่นตาโฟ
178. Kana Moo Grob คะน้าหมูกรอบ
179. Phak Boong Fai Daeng ผัดผักบุ้งไฟแดง
180. Kui Chai Khao ผัดกั๊ยข้าวขาวเต้าหู้หมูสับ
181. Pad Ma Khua Yao ผัดมะเขือยาวไก่สับใบโหระพา
182. Pad Tua Khaek ผัดถั่วแขกเต้าหู้พริกแห้ง
183. Na Rath Roll Sushi rice, Salmon, Tuna, Shrimp, avocado, kani and nori skin.
184. California Roll, Sushi rice, kani, avocado, cucumber, orange masago and nori skin.
185. Spicy Tuna Roll, Sushi rice, tuna, spicy mayo, seaweed salad, scallions and sesame seeds.
186. Philadelphia Roll, Sushi rice, seared salmon, cream cheese, cucumber, sesame seeds.
187. Dragon Roll, Sushi rice, shrimp tempura, avocado, eel sauce.
188. Spicy tofu crunchy Roll, Sushi rice, tofu teriyaki, avocado, cucumber and chili panko.
189. Salmon Sashimi
190. Tuna Sashimi
191. Mackerel Sashimi
192. Sweet egg Sashimi
193. Flying fish roe Sashimi
194. Shrimp Sashimi
195. Salmon Sushi
196. Tuna Sushi
197. Mackerel Sushi
198. Sweet egg Sushi
199. Unagi (Eel) Sushi
200. Shrimp Sushi
201. Wagyu Sushi

OFFICE LUNCH CATERING IDEAS GUIDE

Catering lunch isn't just about feeding your team. It's about creating a moment to boost morale, spark creativity, and break up the work day. The fact that it's over a delicious meal is just the cherry on top. However, deciding what to order is another story. Juggling dietary restrictions, preferences, and a budget can be daunting. And how do you make sure everyone is happy with what you choose?

In this guide, we'll walk you through the best office lunch catering ideas for every budget, occasion, and palate. Let us help you turn your next office lunch into a meal your team won't forget.

BEST CUISINE TYPES FOR CATERING

Variety is key to making everyone happy. These popular cuisines offer a good selection of entrees and sides to accommodate your team's diverse preferences.

AMERICAN FOOD

An American office is sure to love these familiar classics.

Entrees: Burgers, hot dogs, fried chicken, wings, and BBQ ribs.

Sides: Coleslaw, mac and cheese, french fries, cornbread, and potato salad.

Desserts: Apple pie, cheesecake, and peach cobbler.

ITALIAN FOOD

Italian food offers a mix of hearty and light fare ideal for catering.

Entrees: Pizza, pasta, risotto, lasagna, and ravioli.

Sides: Caesar salad, garlic bread, bruschetta, and antipasto.

Desserts: Tiramisu and gelato.

MEDITERRANEAN AND MIDDLE EASTERN FOOD

These cuisines are great for vegetarians and health-conscious teams.

Entrees: Falafel, kabobs, pita wraps, and Greek salads.

Sides: Hummus platters, dolmas, and tabbouleh.

Desserts: Baklava and knafeh.

THAI FOOD

Thai food is highly versatile, with dishes that range from sweet to savory.

Entrees: Pad thai, tom yum, panang curry, and pad see ew.

Sides: Green papaya salad, spring rolls, and laab gai.

Desserts: Mango sticky rice and coconut ice cream.

MEXICAN FOOD

Easily customizable dishes to suit a variety of dietary preferences.

Entrees: Tacos, burrito bowls, enchiladas, and quesadillas.

Sides: Chips, salsa, and guacamole.

Desserts: Flan, churros, and tres leches cake.

PLANT-BASED FOOD

Healthy dishes for a team with many vegetarians and vegans.

Entrees: Grain bowls with quinoa or rice, plant-based burgers, and jackfruit tacos.

Sides: Roasted vegetables, vegan pasta salad, and fruit platters.

Desserts: Dairy and gluten-free pies, cookies, and cakes.

Take the stress out of planning your next lunch by setting up recurring catering to enjoy fresh, prepared meals with your team.

BEST CUISINE TYPES BY COST

Staying within a budget doesn't mean you have to sacrifice flavor or your team's happiness. We've broken down some recommended cuisine for every price point:

BUDGET-FRIENDLY OPTIONS

- **Pizza:** Easy to customize and accommodates dietary restrictions.
- **Sandwich Platters:** Perfect for grab-and-go meetings or conferences.
- **Taco Bars:** Fun, build-your-own meals with a variety of toppings.
- **Pasta:** Hearty and filling, with hot or cold options.

MID-RANGE OPTIONS

- **BBQ:** Pulled pork, smoked chicken, coleslaw, and cornbread.
- **Mediterranean Platters:** Fresh and satisfying without being heavy.
- **Bowls:** Customizable rice, noodles, or quinoa bowls for busy teams.

HIGH-END OPTIONS

- **Sushi Platters:** Rolls, sashimi, and nigiri for special occasions.
- **Charcuterie Boards:** Elegant selection of meats, cheeses, fruits, and veggies.
- **Steak or Seafood:** Surf and turf menus with seasonal sides.

By aligning your catering choices with your budget, you can ensure that every office lunch is delicious and cost-effective. Create a corporate account so checkout is easier than ever.

BEST DISHES FOR CATERING

Some dishes travel better than others. Here are some crowd-pleasing options for your next lunch meeting or conference:

APPETIZERS

- **Mini Sliders:** Beef, chicken, or veggie options.
- **Spring Rolls:** Fresh or fried bites full of flavor.
- **Deviled Eggs:** An easy, classic crowd-pleaser.
- **Bruschetta:** Hand-held bites with various toppings.

ENTREES

- **Grilled Chicken or Salmon:** Versatile proteins with fresh sides.
- **Pulled Pork or BBQ Ribs:** Perfect for casual, hearty meals.
- **Sushi Platters:** Light, shareable, and fun.
- **Pizza:** Variety of toppings to suit all tastes.
- **Pasta:** Hot or cold options for any occasion.

SIDES

- **Salads:** Fresh greens and local produce.
- **Roasted Veggies:** Seasonal, healthy additions.
- **Chips and Guacamole:** Ideal with Mexican or casual meals.
- **French Fries:** A familiar, comforting side.

DESSERTS

- Cookies: A variety to satisfy every craving.
- Brownies: Bite-sized, easy treats.
- Mini Cheesecakes: Perfect for special occasions.
- Fruit Platters: A healthy, refreshing option.

BEVERAGES

- Sodas and Sparkling Water: A range of refreshing choices.
- Iced Tea: Versatile and easy to pair with meals.
- Coffee and Tea: Essential for any office gathering.

If your team just can't agree on a meal, try Custom Café to allow your team to order their own meals from their inbox.

CATERING BY EVENT TYPE

Often deciding what to eat depends on the type of meeting or event that you're hosting. Below are some common workplace events and the best catering ideas for each:

AD-HOC MEETINGS

Last-minute meetings call for a quick and easy meal.

Recommended Menu:

- Sandwich platters or wraps
- Fresh fruit, chips, and cookies
- Coffee, tea, and water

Meals on Demand allows you to quickly order directly to your meeting, no hassle or further commitment required.

ALL-HANDS MEETINGS

When the entire company is gathering, you'll need variety to accommodate everyone.

Recommended Menu:

- Buffet-style meal with protein
- Customizable salad bar
- Cookies and a fruit platter

CLIENT MEETINGS

Cater more high-end fare to create a good impression.

Recommended Menu:

- Sushi platters or charcuterie boards
- Bruschetta and mini quiches
- Mini cheesecakes and ice cream

TEAM CELEBRATIONS

Whether you're celebrating a birthday, launch, or milestone, this menu should be special.

Recommended Menu:

- Taco bar, BBQ spread, or pizza party
- Cupcakes or cake decorated for the occasion

- A mix of alcoholic and non-alcoholic beverages

WORKSHOPS OR TRAINING DAYS

Long events like workshops or training call for food that will keep you energized.

Recommended Menu:

- Boxed lunches with sandwiches, salads, and fruit
- Snack station with granola bars, candy, and nuts
- Coffee, tea, soda, and water stations

HOLIDAY PARTIES

Office holiday parties are an opportunity to go all out with seasonal themes and comfort foods.

Recommended Menu:

- Roast turkey, mashed potatoes, and stuffing
- Mini sliders, charcuterie, and fresh vegetable sides
- Pie, cookies, and other festive desserts

TIPS FOR CHOOSING THE BEST CATERING OPTIONS

- Know your team's preferences in advance. Create a spreadsheet with dietary restrictions, allergies, and preferences to reference when ordering.
- Set a budget before selecting the menu to ensure you stay on track.
- Offer a variety to satisfy different tastes and dietary needs.

Now that you're prepared with plenty of delicious office lunch catering ideas, you can plan your team's next meal. Explore our list of catering options available in your city to get started. From local favorites to budget-friendly options, there's something to fit every taste bud on your team.