

Catering

CORPORATE HOT LUNCHES

All Individual Boxed Lunches Include House Garden Salad, Dinner Roll and NapPac
Additional Options Available By Request

ENTRÉE SELECTIONS

Chef's Grilled Kabobs: Select from Beef or Salmon - \$16.99 Per Person; Chicken - \$15.99 Per Person or Vegetable - \$11.99 Per Person Served on a bed of Basmati Rice. Includes House Garden Salad only.

Chicken Breast: Select from Balsamic Grilled, Herb Roasted, Apricot Glazed or Pecan Crusted \$17.99 Per Person Select Two Side Options.

Boneless Skinless Fried Chicken Breast \$17.99 Per Person

Dusted with a special blend of spices and fried to perfection. Select Two Side Options.

Individual Chicken Pot Pie - \$17.99 Per Person Cubed Chicken pieces with Peas, Carrots and Onions inside a flaky Puff Pastry. Includes House Garden Salad only.

King Ranch Chicken Casserole \$16.99 Per Person

Loaded with all the flavors of the Southwest. Includes House Garden Salad only.

Chicken and Cheese Enchiladas \$17.99 Per Person

Includes Charro Beans. Select One Side Option.

Chicken and Dumplings \$16.99 Per Person

Includes House Garden Salad only.

Fettuccine Alfredo with Grilled Chicken \$19.99 Per Person

Creamy Parmesan Cheese Sauce, Mushrooms, Peas and Tomatoes. Includes House Garden Salad only.

Pasta Genovese with Chicken \$18.99 Per Person

Penne Pasta tossed with Peas, Black Olives, Red Bell Pepper and Basil Pesto. Includes House Garden Salad only.

Penne Pasta with Marinara Sauce and Vegetables

\$17.99 Per Person

Penne Pasta tossed with Mushrooms, Onions, Bell Peppers, Spinach and Reggiano Parmesan Cheese. Includes House Garden Salad only.

Eggplant Parmesan - \$17.99 Per Person Select Two Side Options.

Shepherd's Pie - \$16.99 Per Person *Includes House Garden Salad only.*

Braised Beef Brisket - \$19.99 Per Person Slow cooked in Natural Juices. Select Two Side Options.

Braised Beef Short Ribs - \$25.99 Per Person Tender, boneless Beef Ribs with Carrots, Onion and Celery garnish. Select Two Side Options.

Beef Tips with Egg Noodles - \$18.99 Per PersonWith Mushrooms, Onions and a Sour Cream Sauce;
served over Egg Noodles. Select One Side Option.

Cedar Planked Salmon: Select from Raspberry Chipotle, Teriyaki, Mango Chutney or Herb Roasted - \$24.99 Per Person Select Two Side Options.

Tilapia: Select from Cajun Blackened - \$17.99
Per Person or Pistachio Crusted with Citrus
Wine Butter Sauce - \$18.99 Per Person
Select Two Side Options.

SIDE SELECTIONS

- Vegetable Stir Fry
- Assorted Roasted Vegetables
- Coleslaw
- Herb Roasted Baby Potatoes
- Roasted Potato Wedges
- Mashed Potatoes
- Italian Green Bean Medley

- Steamed Broccoli
- Lemon Roasted Broccoli with Asiago Cheese
- Sweet or Creamed Corn
- Medley of Peas, Carrots and Corn
- Tuscan Roasted Cauliflower, Peppers and Carrots
- Couscous
- Cajun Rice
- Jasmine Rice
- Spanish Rice
- Wild Rice Pilaf



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DESSERT SELECTIONS

Small Assorted Sweets Tray
Serves 10-15
\$62.99 Each

Med. Assorted Sweets Tray Serves 16-24 \$84.99 Each Small Assorted Cookie Tray

Serves 10-15 \$52.99 Each

Med. Assorted Cookie Tray

Serves 16-24 **\$81.99 Each**

BEVERAGE SELECTIONS

Bottle Water - 16oz \$3.00 Each Bottle Water - 8 oz \$2.00 Each

Assorted Soft Drinks \$3.00 Per Person Fresh Brewed Ice Tea \$16.00 Gallon

Includes Cups, Lemon and Sweeteners Coffee in Disposable Container - Regular or Decaf \$4.00 Per Person

Includes Styrofoam Cups, Condiments, Creamer and Sweeteners

PLEASE ORDER 24 HRS IN ADVANCE

Delivery Fee - \$35.00

Applies to All Orders. Additional Fees for Distances Outside 5 Mile Radius of Bellaire.

Individual Boxed Lunches - Minimum of 10 People Per Entrée
Buffet Setup - Minimum of 25 People - Select Two Entrées and Two Sides

Buffet Set Up Fee - \$25.00

Disposable Chafing Dishes with Sternos - \$15.00 Each
Disposable Plates and NapPacs - \$3.00 Per Person
Disposable Serving Utensils - \$3.00 Each

To Place Your Order, Please Contact

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