

CORPORATE LUNCH CATERING



Starters Serve 20-30

Grilled Veggie Platter \$50

Grilled yellow squash, zucchini, bell peppers, eggplant, and asparagus with chimichurri sauce

Fruit Platter \$75

Honeydew, cantaloupe, pineapple, strawberries and grapes with a vanilla yogurt dipping sauce

Hummus Platter \$50

Classic hummus topped with a jerusalem salad and a sprinkle of paprika served with pita

Charcuterie Board \$140

3 chef-selected charcuterie served with toast points, pickled veggies and whole grain mustard

Cheese Board \$75

3 chef selected cheese with toast points, dried fruit, mixed nuts with whole grain mustard and jam

Chips, Salsa and Guacamole \$50

Tortilla chips with homemade salsa and house made fresh guacamole

Sandwiches

Large box serves 25 \$150

Medium box serves 12 \$75

(maximum of three types of sandwiches per box)

Chicken Salad

Chicken breast, green onion, red onion, grapes and golden raisins tossed in aioli on a brioche bun topped with arugula

Grilled Chicken and Pesto Sandwich

Pesto aioli, heirloom tomatoes, red onion, arugula and grilled chicken on a baguette

Ham and Pear Sandwich

Black forest ham, aged white cheddar cheese and arugula on country bread with pear chutney and whole grain mustard

Turkey and Swiss

Fresh sliced turkey breast with sun-dried tomato bacon aioli, red onion, mixed greens and swiss on a baguette

Tuna Salad

Tuna salad with aioli, shallot, dill and lemon topped with sliced tomato, mixed greens and red onion on country bread

Prosciutto Sandwich

Sliced prosciutto with garlic and white pepper goat cheese, fig and caramelized onion jam topped with arugula on a ciabatta roll

Pesto and Mozzarella (VGT)

Pesto, roasted red pepper, tomatoes, red onion and arugula with fresh mozzarella on a baguette

Mushroom Sandwich (VGT)

Balsamic marinated portobello mushrooms on a ciabatta roll with a garlic goat cheese and mixed greens

Salads

Medium salad serves 8-10. \$65

Large salad serves 16-18. \$100

Kale Caesar

Baby kale, shaved parmesan, cherry tomatoes and tarragon with sourdough croutons and a caesar dressing

Classic Caesar

Romaine lettuce, sourdough croutons, shaved parmesan and caesar dressing

Sweet Potato and Baby Kale

Roasted sweet potatoes, baby kale, pickled red onion, candied pecans, and dried cranberries with crumbled goat cheese and maple balsamic vinaigrette

Chopped Salad

Grilled chicken, bacon lardons, red onion, diced tomatoes, hard boiled egg and blue cheese with mixed greens and a creamy garlic dressing

Southwest Cobb Salad

Mixed greens topped with grilled chicken, roasted corn, black beans, bell pepper, cilantro, tortilla strips and colby jack cheese with a cilantro lime ranch

Citrus Fennel Salad

Orange and grapefruit segments with spinach, fennel, shaved parmesan, toasted pine nuts and poppy seed dressing

Greek Salad

Romaine, red onion, bell pepper, cherry tomatoes, feta, kalamata olives, cucumber, parsley and anchovies with a red wine vinegar greek dressing

Garden Salad

Cherry tomatoes, bell pepper, green onions, cucumber, carrot and a balsamic dressing

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Hot Buffets \$18/person 10 person minimum

Mediterranean

Greek Salad

Romaine, red onion, bell pepper, cherry tomatoes, feta, kalamata olives, cucumber, parsley and anchovies with a red wine vinegar greek dressing

Shawarma Chicken

Grilled and chopped shawarma spiced boneless skinless chicken thigh with basmati rice, tabini and spicy herb sauce

Pita

Grilled pita with classic hummus and tabouli

Taste of Italy

Mostaccioli

Choice of three cheese mostaccioli (VGT) or beef mostaccioli (add \$4/person for beef)

Grilled Bruschetta Chicken

Grilled garlic chicken topped with balsamic glaze and bruschetta

Classic Caesar

Romaine lettuce, sourdough croutons, shaved parmesan and caesar dressing

Taco Bar

Choice of:

Chicken Tinga, Chile Spiced Steak or Chile Spiced Roasted Sweet Potatoes (VGT)

Accompanied by:

Mexican rice and refried black beans, onion and cilantro, queso fresco, salsa, jalapenos, guacamole, crema and limes with a choice of corn or flour tortilla

Southern Comfort

Fried Chicken

Country fried chicken with whipped honey butter and jalapeno cheddar cornbread muffins

Mac and Cheese

Mac and cheese with a white cheddar cheese sauce

Green Goddess Kale Salad

Baby kale, cherry tomato, pickled red onion, cucumber, fennel and shaved parmesan with a green goddess dressing