

CORPORATE MENU

\$13.95 Per Person + *tax (150 + people) \$14.95 Per Person + *tax (100-149 people) \$15.95 Per Person + *tax (50 -99 people) Additional \$2.00 per person for Dinner (3:00 - 7:00)

Additional \$2.00 per person for Dinner (3:00 – 7:00) Additional \$1.00 per person for Any Sunday Event

12% Service Fee (optional) Delivery fee varies by distance

- □ Garlic mashed potatoes
 □ Roasted garlic butter parmesan potatoes
 □ Buttered Parsley Red Potatoes
 □ Red Roast Potatoes
- 5. □ Basmati rice with roast veggies
- 6. □ Cilantro-Lime Black Beans Rice
- **ENTREE** (choose two)
 - 1. □ Baked Honey Mustard Chicken(breast)
 - 2. □ Chicken Teriyaki (thigh)
 - 3. □ Honey Roast Baked Chicken Drumsticks
 - 4. □ Stir Fry Chicken With Veggie (spicy)
 - 5. □ Chicken Parmesan (red sauce
 - 6. □ Creamy Pork Marsala
 - 7. □ Garlic Herb Pork Loin Roast
 - 8. □ French Onion Pork Chops
 - 9. □ Fried Swai Fish Fillet with Chefs Red Fish Sauce
 - 10. □ Spicy Lemon Garlic Baked Tilapia Fish

- 7. □ Butter Brown Rice
- 8. □ Creamy Garlic Parmesan Orzo
- 9. □ Creamy spinach Parmesan Orzo
- 10. □ Creamy Cheese Tortellini
- 11. □ Vegetarian chow mein
- 12. □ Rainbow Roasted Veggie Butter Couscous
- 11. □ Garlicky Lemon Baked Tilapia
- 12. □ Pan Seared Tilapia In Tomato Basil Sauce
- 13. □ Pan seared cod in tomato basil sauce (\$.50 per person)
- 14. □ Beef Meatballs In Creamy Red Sauce
- 15. □ Spicy beef stir fry with veggies (\$1.00 per person)
- 16. □ Hamburger steak in cheese sauce (\$1.00 per person)
- 17. □ Beef Stew With Veggie (\$1.50 per person)
- 18. □ Roasted Tri Tip with baby carrots (\$3.00 per person)
- 19. □ Baked salmon with vegetables (\$3.50 per person)
- 20.

 □ Veggie Lasagna

SALADS (choose Two)

- 1. □ Classic Caesar Salad
- 2. □ Cabbage and corn salad (cabbage, cucumber, corn, green onion, dill, parsley with our secret dressing)
- 3.

 Mexican Street Corn Salad (black beans, corn, red bell, red onion, cilantro, garlic with honey lime dressing)
- 4. □ Broccoli Salad (sweetened dry cranberries, sunflower seeds, red onion with creamy dressing)
- 5. □ Rustic Italian Cucumber &Tomato Salad (cucumber, tomatoes, red onion, basil & parsley with Italian dressing)
- 6.

 Quinoa Salad (Quinoa, chickpeas, cucumbers, red bell peppers, red onion, garlic & parsley with our special vinaigrette dressing)
- 7. \square Kale Salad (Kale, carrots, red cabbage, parsley, almond, lemon with light oil base dressing)

- 8. □ Roasted Mushrooms & Green Beans
- 9.□ Asian Slaw Quinoa Salad (quinoa, carrots, red and green cabbage, cilantro, garlic, green onions & sesame seeds with Asian dressing)
- 10.□ Greek Chickpea Salad (Chickpea, cucumbers, red onion, red bell pepper, olives & parsley with vinaigrette dressing)
- 11. Green Bean Feta Salad (cherry tomatoes, green beans, feta, basil, garlic, parsley, with chefs special vinaigrette dressing)
- 12.□ Southwest Pasta Salad

(pasta, corn, black beans, red bell pepper, red onions, tomatoes & parsley)

13. ☐ Apple Feta Spinach Salad

(spinach, apples, almond, cranberry, feta with apple cider vinaigrette dressing)

14.□ House Salad

(Italian dressing and ranch on the side)

ADDITIONAL SWEETS

- 1. □ Chocolate Cookies \$1.00 each
- 2.

 ☐ Macaroons \$1.50 each

- 3. □ Fruit Tarts \$3.00 each
- 4. □ Cheese Cakes \$1.00 per person

CAKES

(Quarter sheet \$40 & Half sheet \$65.00)

- 1. □ Strawberry White Chocolate Cake
- 2. □ Tiramisu
- 3. □ Honey Cake
- 4. □ Black Forest Cake

- 5. □ Chocolate Cake
- 6. □ Napoleon Cake
- 7. □ Carrot Cake
- 8. □ Biscuit Cake with fruits

^{*} Sales tax is determined by county of event

^{** 12%} Service fee includes quality disposable plates, cutlery& buffet set up.