



Catering Concepts

LUNCH DELIVERY MENU



The Basic Box

\$8.95 each

Quality ingredients prepared fresh daily by our Chefs to satisfy your palate, important clients and staff.

All Sandwiches are Available on a Low Fat Tortilla Wrap, a Flaky Croissant, or a Multi Grain Kaiser. Each Basic Box includes Crispy Miss Vickie's Kettle Chips, a Grandma Utz Oatmeal Raisin Cookie, and a 16oz Deer Park Bottled Water

Premium Sliced Breast of Turkey

with Mellow Danish Havarti Cheese, Lettuce, Tomato, and finished with a Sweet and Spicy Honey Chipotle Aioli

Chicken Salad

All Breast Chicken Meat, Minced Celery, Green Bell Peppers, Hard Boiled Eggs, Almonds, and Sliced Grapes

Baked Ham

with Swiss Cheese, Crisp bacon, and a Tart Dijon Honey Mustard

Tender Lean Roast Beef

With Sharp Wisconsin Cheddar, Lettuce, Tomato, and Horseradish Sauce

The Vegetarian

Grilled Fresh Zucchini, Roasted Red Bell Pepper, Crisp Cucumber, Caramelized Onions, Jack Cheese, Lettuce, Tomato, and Pesto Mayo

Add Whole Apple, Banana, or Mediterranean Pasta Salad for an additional \$1.25/box

The Board Room Buffet \$12.75 per person

Price includes disposable plates and napkins

Select a Sandwich

From "The Basic Box" Menu

Select a Salad:

Caesar Salad

Crisp romaine Lettuce with Garlic and Herb Croutons, Fresh Grated Parmesan Cheese and Caesar Dressing

Garden Salad

Fresh Greens with Grape Tomatoes, Sliced Mushrooms, Cucumbers, and Carrots with Ranch Dressing or White Balsamic Vinaigrette

Select 2 Prepared Salads:

Southern Style Potato Salad

Mediterranean Pasta Salad

3 Bean Pasta Salad

Southwestern Pasta Salad

With Roasted Corn, Black Beans, Cumin, and Garlic

Dessert

Chocolate Chip Cookies and Brownies

Beverage

16oz Deer Park Bottled Water

Substitute Assorted Canned Sodas for \$1.50/person

The Corporate Hot Lunch Buffet
\$14.75 per person
price includes disposable plates, flatware, and napkins

Select a Salad:

Caesar Salad

Crisp romaine Lettuce with Garlic and Herb Croutons, Fresh Grated Parmesan Cheese and Caesar Dressing

Garden Salad

Fresh Greens with Grape Tomatoes, Sliced Mushrooms, Cucumbers, and Carrots with Ranch Dressing or White Balsamic Vinaigrette

Select an Entree:

Chicken Marsala

Traditional seared Breast of Chicken with Mushrooms in a Sweet Marsala Reduction. Served with Rice Pilaf and Fresh Seasonal Vegetables

Chicken Florentine

Breast of Chicken with a Subtle Spinach Cream Sauce scented with Nutmeg. Served with Herbed Orzo and Seasonal Vegetables

Blackened Chicken Breast

Topped with Pico de Gallo Sauce and served with Spanish Rice and Seasonal Vegetables

Stuffed Breast of Chicken

Stuffed with Spinach and Asiago Cheese, and covered with a Pistachio Cream Sauce. Served with Herbed Orzo and Seasonal Vegetables

Chicken Teriyaki

Marinated in Soy, Sesame, and Ginger then Grilled and served with Rice Pilaf and Stir Fried Vegetables

Herb Crusted Pork Loin

Roasted, Sliced, and topped with a Roasted Fennel Sauce. Served with Roasted New Potatoes and Seasonal Vegetables

Roasted Eye Round of Beef

Cooked Medium, Slices, and Rolled into 4 oz portions, drizzled with a Delicious Demi-Glace Sauce, and served with Roasted Garlic Mashed potatoes and Vegetables

Home Made Meatloaf

Individual Meatloafs and Brown Gravy served with Mashed potatoes and Seasonal Vegetables

Seafood Creole

Shrimp and Seafood in a Spicy Creole with Tomato, Peppers, Onions and Cajun Seasonings served with Rice Pilaf and Seasonal Vegetables

Blackened Tuna Steaks

Topped with Fresh Tomato Salsa and served with Rice Pilaf and Fresh Vegetables

Seafood Jambalaya

Seasoned Shrimp with Chicken and Italian Sausage, Tomato based with Fresh Seafood Stock and Herbs. Served with Spanish Rice and Fresh Vegetables

Grilled Salmon

Fresh Salmon grilled and topped with a Delicious Mustard Mint Sauce with Garden Rice Pilaf and Fresh Vegetables

Or Select Two Pastas:

Penne and Garden Bowtie

Tossed in a Delicious Red Pepper Cream Sauce with Chicken

Vegetarian Lasagna

Layers of Eggplant, zucchini, and Spinach with Fresh Ricotta, Parmesan and Mozzarella Cheese

Baked Ziti

Penne Noodles with Italian Sausage, Marinara, Mozzarella, Parmesan, and Ricotta Baked as a Casserole

Tortellini & Spirals

Tossed with Classic Alfredo and topped with Fresh Parmesan

Select Two Pick-up Desserts:

Dense Chocolate Brownies
Hope's Royale Cookies
Sweet & Tart Lemon Squares
Key Lime Tartlets

Add an Additional Entrée for \$4.95/person

Selection and pricing are updated regularly. Pricing does not include delivery. All prices are subject to State and Local Tax. A 10% Service Charge will be added to all events. Our Event Specialists will be happy to assist you with any questions you may have. Thank you for considering Catering Concepts for you next event!

Catering Concepts

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