



Office Lunch Menus

Office Lunch Buffets for 15 guests or more

\$23 per person

Includes Fruit Salad or Petite Dessert

Includes Sweet tea and Unsweet Tea

Chicken stir fry with broccoli and ginger

Fried rice with peas and egg

Spinach and Napa cabbage salad with red bell pepper, cucumber & carrots

French tarragon chicken with sautéed onions

Basmati rice

Green bean with brown butter and almonds

Garden salad with French vinaigrette

Pan seared chicken breast with Dijon-cream sauce

Basmati rice

French glazed carrots with butter and parsley

Fresh orange and Manchego cheese salad with spiced harissa dressing

Chicken tikka masala - spiced creamy tomato sauce

Basmati rice

Sesame red lentils

Cashew, golden raisin, and orange salad with spicy harissa dressing

Beef meatloaf with thyme gravy

Mashed potatoes

Southern green beans with onions and bacon

Garden salad with ranch dressing

Fajita chicken with grilled vegetables

Black beans

Tortilla chips, flour tortillas, corn tortillas

Pico de gallo, guacamole, cheddar, radish, cilantro

Southwest salad with cilantro lime dressing

Chicken pot pie with peas and carrots

Green bean with tomatoes, onions and garlic

Garden salad with ranch dressing

Chicken with Sun Dried Tomato Pesto Cream

Penne Pasta

Roasted zucchini and yellow squash with herbs

Garden salad with balsamic vinaigrette

Beef lasagna

Green beans with lemon and pine nuts

Caesar salad

Spinach and mushroom lasagna

Green beans with lemon and pine nuts

Caesar salad

Chicken cacciatore with bell pepper tomato sauce

Penne pasta

Roasted zucchini and yellow squash with herbs

Caesar salad

Chicken marsala with bacon and mushroom sauce

Penne pasta

Spinach artichoke gratin with parmesan

Garden salad with balsamic dressing

Chicken Piccata with lemon-caper sauce

Italian white beans with rosemary

Roasted zucchini and squash with fresh herbs

Garden salad with balsamic vinaigrette

Chicken parmesan with homemade tomato marinara

Spaghetti pasta

Grilled Vegetables with Herbs and Balsamic

Caesar salad

Your Choice of 3 and a Garden Salad with Ranch Dressing

Chicken Salad with Cranberry and Pecan

Basil chicken salad

Quinoa salad with tomatoes

Egg salad

Deviled eggs

Vegetarian Eggplant gratin with tomatoes, basil, fresh mozzarella, and pine nuts

Roasted squash, zucchini and bell peppers

Caesar salad

Vegetarian Thai red curry with sweet potatoes and tofu

Steamed jasmine rice

Spinach and Napa cabbage salad with red bell pepper, cucumber, carrot

Side dishes can be substituted

Sweet tea -OR- Unsweet Tea; cut lemons & ice – included: 1 gallon serves 16
Included compostable dinnerware: silverware, dinner napkins, plates, 12 oz cups.

Free delivery for orders of \$150 or more within 3 miles.



Office Lunch Menus

Office Lunch Buffets for 15 guests or more

\$25 per person

Includes Fruit Salad or Petite Dessert

Includes Sweet tea and Unsweet Tea

Pecan crusted chicken with honey orange sauce

Basmati rice

Grilled Vegetables with Herbs and Balsamic

Spinach salad with cranberries, goat cheese, pecans,
honey balsamic vinaigrette

Jambalaya with chicken, andouille and shrimp

Green beans with tomatoes, onions and garlic

Garden salad with French vinaigrette

Pork Tenderloin with port-cherry rosemary sauce

Gorgonzola polenta

Green beans with orange zest & pecans

Garden salad with honey-balsamic dressing

Pork tenderloin medallions with orange, fennel,
and olive sauce

Basmati rice

Roasted zucchini and yellow squash with herbs

Garden salad with French vinaigrette

Asian honey-glazed pork tenderloin

Steamed jasmine rice

Sesame red lentils

Spinach salad with cranberries, goat cheese, pecans,
honey balsamic vinaigrette

Flank steak teriyaki

Thai salad with cilantro, Thai basil and citrus-soy
dressing

Soba noodle salad with tofu and stir-fry vegetables

Beef burgundy with red wine, mushrooms and
bacon

Egg noodles

Grilled Vegetables with Herbs and Balsamic

Garden salad with French vinaigrette

\$29 per person

Includes Fruit Salad or Petite Dessert

Includes Sweet tea and Unsweet Tea

Beef tenderloin tips in Cognac-mustard sauce

Basmati and wild rice

Green beans with brown butter and almonds

Mixed green salad

Beef tenderloin tip Stroganoff with mushrooms

Egg noodles

Green beans with brown butter

Garden salad with French vinaigrette

Herb-crusted salmon with garlic-tomato confit

Buttermilk mashed potatoes

Roasted asparagus

Provençale salad with green beans and shallot
vinaigrette dressing

Grilled shrimp with garlic

Grilled chicken with Herbes de Provence

Antipasto salad with mushrooms, asparagus, roasted
red peppers, artichokes, fresh mozzarella

Balsamic vinaigrette

Grilled flank steak

Shrimp scampi with lemon and garlic

Bibb lettuce salad with roasted pears, dried cherries,
walnuts, blue cheese, honey balsamic dressing

Caesar salad with homemade croutons, Caesar
dressing

Roasted pork tenderloin with sautéed apples

Grilled chicken with rosemary and lemon

Quinoa salad with tomatoes and cucumber

Romaine with tomatoes, goat cheese, croutons,
French vinaigrette

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