## Corporate Individual Menu



#### **DELIVERY**

DELIVERY FEES WILL APPLY

10 PERSON MINIMUM ORDER

PREFFERED

All meals below are packaged individually with utensils

FIRST CLASS CATERERS

### BREAKFAST

DREARFASI	
CONTINENTAL BOX Chefs Selection Breakfast Breads, Fruit Salad and Yogurt	11
YOGURT & BERRY PARFAIT Mixed Berries, Greek Vanilla Yogurt, Granola and a Muffin	12
KASHI CEREAL BOX Skim Milk, Banana, and a Muffin	10
SMOKED SALMON PLATE Bagel, Cream Cheese, Onion, Capers, Tomato, Hard Boiled Egg and Lemon	16
BREAKFAST SANDWICH Fruit Salad and a Muffin	13
Add juice or water to each box or plate for	or \$2
BOX LUNCHES	
All Sandwich Box Lunches Includes Fruit Salad, Pasta Salad and a Cookie	
TRADITIONAL DELI Choice of Deli Meat and Cheese	14
CHIPOTLE TURKEY CLUB Turkey, Cheddar, Bacon, Lettuce, Tomato, Chipotle Aioli	15
GRILLED CHICKEN AND AVOCADO BAHN MI Korean Marinated Chicken, Pickled Vegetables, Avocado, Sriracha Aioli	15
TUNA ON CROISSANT Albacore Tuna Salad on a Fresh Baked Croissant	15
ROASTED EGGPLANT & PICKLED VEGETABLES	15

#### **BOX SALADS**

All Salad Box Lunches Includes Fruit Salad, Dinner Roll and a Cookie

COBB SALAD WITH GRILLED CHICKEN Bacon, Avocado, Tomato, Blue Cheese, Cucumber. Hard Boiled Egg, Choice of Dressing	16
SOUTHWEST GRILLED	16
CHICKEN SALAD Red Pepper, Black Bean Corn Salsa, Cheddar, Avocado, Crispy Tortilla, Chipotle Ranch Dressing	
SALMON CAESAR Romaine, Parmesan, Lemon, Croutons, Caesar Dressing	23
STRAWBERRY SPINACH SALAD Candied Pecans, Fresh Strawberrie Goat Cheese, Balsamic Dressing	<b>15</b> es,

#### **BOX DINNERS**

All Box Dinners include a Side Salad, Dinner Roll and a Cookie	
CHICKEN CORDON BLEU Crushed Potatoes with Smoked Paprika and Green Beans	19
FILIPINO GRILLED CHICKEN WITH PIRI PIRI SAUCE Andouile Rice Pilaf and Seasonal Grilled Vegetables	19
PARMESAN CRUSTED CHICKEN WITH	19

TOMATO BASIL SALSA Baked Pasta and Green Beans

Served on a French Baguette

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BOX DINNERS CONT'D		SNACKS	
All Box Dinners include a Side Salad, Dinner Roll and a Cookie		VEGETABLES & HUMMUS Fresh Seasonal Vegetables	4
BEEF BRACIOLE WITH	22	with Lemon Garlic Hummus	
ROASTED TOMATO SAUCE Herb and Cheese Stuffed Flank Steak with Baked Pasta and Green		FRUIT SALAD CUP Melons, Berries and Grapes	4
Beans		CHEESE PLATE	8
GRILLED ANCHO FLANK STEAK WITH CHIMICURRI	22	Chefs Selection of Cheeses, Olives, Fruits and Crackers	
Crushed Potatoes with Smoked Paprika and Seasonal Grilled Vegetables		CHARCUTERIE PLATE Italian Meats, Cheeses, Fruit Preserves, and Pickled Vegetables	13
<b>BBQ BACON MEATLOAF</b> Crushed Potatoes with Smoked Paprika and Green Beans	19	BRUSCHETTA & CROSTINI Tomato and Basil Bruschetta	6
<b>MEAT LASAGNA</b> Beef, Sausage, Ricotta, Mozzarella,	19	<b>DESSERTS</b> Upgrade Your Dessert for \$2	
and Roasted Tomato Sauce with Green Beans		CHOCOLATE ESPRESSO GOB	
VEGETARIAN EGGPLANT PASTA BOLOGNESE Roasted Eggplant, Garlic, Tomato	21	PINEAPPLE UPSIDE DOWN CAKE	
Sauce, Fresh Mozzarella and		STRAWBERRY SHORTCAKE	
Penne Pasta		CHOCOLATE MOUSSE TART	
GRILLED SALMON WITH LEMON HERB BUTTER Jasmine Rice Pilaf and Seasonal Grilled Vegetables	24	10-15 PEOPLE 2 ENTREE CHOICES 15-30 PEOPLE 3 ENTREE CHOICES	
PAN-SEARED WAHOO	24	30+ PEOPLE 4 ENTREE CHOI	CES
WITH MANGO SALSA Jasmine Rice Pilaf and Seasonal Grilled Vegetables		PACKAGED IN MICROWAVE	

**OR OVEN SAFE CONTAINERS**