## Corporate Individual Menu

All meals below are packaged individually with utensils

DELIVERY
DELIVERY FEES WILL APPLY 10 PERSON MINIMUM ORDER

PREFFERED

## BREAKFAST

CONTINENTAL BOX 11
Chefs Selection Breakfast Breads, Fruit Salad and Yogurt

YOGURT \& BERRY PARFAIT 12 Mixed Berries, Greek Vanilla Yogurt, Granola and a Muffin

KASHI CEREAL BOX10

Skim Milk, Banana, and a Muffin
SMOKED SALMON PLATE Bagel, Cream Cheese, Onion, Capers, Tomato, Hard Boiled Egg and Lemon

BREAKFAST SANDWICH
Fruit Salad and a Muffin
Add juice or water to each box or plate for $\$ 2$

## BOXLUNCHES

All Sandwich Box Lunches Includes Fruit Salad, Pasta Salad and a Cookie

TRADITIONAL DELI
Choice of Deli Meat and Cheese
CHIPOTLE TURKEY CLUB15

Turkey, Cheddar, Bacon, Lettuce, Tomato, Chipotle Aioli
GRILLED CHICKEN AND
AVOCADO BAHN MI
Korean Marinated Chicken, Pickled
Vegetables, Avocado, Sriracha Aioli
TUNA ON CROISSANT
Albacore Tuna Salad on a Fresh
Baked Croissant
ROASTED EGGPLANT \&

## 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
SOUTHWEST GRILLED
CHICKEN SALAD
Red Pepper, Black Bean Corn
Salsa, Cheddar, Avocado, Crispy
Tortilla, Chipotle Ranch Dressing
SALMON CAESAR
Romaine, Parmesan, Lemon,
Croutons, Caesar Dressing

## STRAWBERRY SPINACH

SALAD
Candied Pecans, Fresh Strawberries,
Goat Cheese, Balsamic Dressing

## 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

FILIPINO GRILLED
CHICKEN WITH PIRI PIRI
SAUCE
Andouile Rice Pilaf and
Seasonal Grilled Vegetables
PARMESANCRUSTED
CHICKEN WITH
TOMATO BASIL SALSA
Baked Pasta and Green Beans

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BOX DINNERS CONT'D

All Box Dinners include a Side Salad, Dinner Roll and a Cookie

BEEFBRACIOLE WITH ROASTED TOMATO SAUCE Herb and Cheese Stuffed Flank Steak with Baked Pasta and Green Beans

GRILLEDANCHO FLANK STEAK WITH CHIMICURRI Crushed Potatoes with Smoked Paprika and Seasonal Grilled Vegetables

BBQ BACON MEATLOAF
Crushed Potatoes with Smoked
Paprika and Green Beans
MEAT LASAGNA
Beef, Sausage, Ricotta, Mozzarella, and Roasted Tomato Sauce with Green Beans

VEGETARIAN EGGPLANT
PASTABOLOGNESE
Roasted Eggplant, Garlic, Tomato Sauce, Fresh Mozzarella and Penne Pasta

GRILLEDSALMON WITH LEMON HERB BUTTER Jasmine Rice Pilaf and Seasonal Grilled Vegetables

PAN-SEARED WAHOO WITH MANGO SALSA Jasmine Rice Pilaf and Seasonal Grilled Vegetables

## S N ACK S

VEGETABLES \& HUMMUS
4
Fresh Seasonal Vegetables with Lemon Garlic Hummus
FRUIT SALAD CUP
Melons, Berries and Grapes
CHEESE PLATE
Chefs Selection of Cheeses,
Olives, Fruits and Crackers
CHARCUTERIE PLATE
Italian Meats, Cheeses, Fruit Preserves, and Pickled Vegetables
BRUSCHETTA \& CROSTINI
6
Tomato and Basil Bruschetta

DESSERTS
Upgrade Your Dessert for $\$ 2$
CHOCOLATE ESPRESSO G OB

PINEAPPLE UPSIDE DOWN CAKE

STRAWBERRY SHORTCAKE
CHOCOLATE MOUSSE TART
10-15 PEOPLE 2 ENTREE CHOICES 15-30 PEOPLE 3 ENTREE CHOICES 30+ PEOPLE 4 ENTREE CHOICES

## ALL HOT MEALS WILL BE INDIVIDUALLY PACKAGED IN MICROWAVE OR OVEN SAFE CONTAINERS

