



Corporate Luncheon Menu 2026

Menu One \$24.00 per person

10 Person Minimum

Lemon-Grilled Chicken Breasts sliced and fanned over a bed of baby spinach with crumbled feta, diced tomatoes, red onion, black olives with fennel vinaigrette

Pan-Seared Salmon over tender field greens with tropical melon salsa

Penne Pasta Salad with basil pesto, cherry tomatoes, and mozzarella

Apple Walnut Salad mixed greens, with dried cranberry and apricots with apples, cider vinaigrette served on side.

Assorted Miniature Cookies and Dessert Bars Chocolate Chip, Oatmeal Raisin, Peanut Butter Cup Cookies, Pecan Bars, Lemon Bars, Brownie Bites

Menu Two \$24.00 per person

10 Person Minimum

Crab Cake Sandwich Platter chipotle aioli, tropical salsa, lettuce, sliced tomatoes and brioche rolls

Southwest Spiced Black Bean Cake Platter lettuce, sliced tomato, chipotle aioli served with warm pita on the side

Orzo Salad with diced grilled veggies tossed with basil pesto

Classic Caesar Salad with herbed croutons and shaved parmesan

Assorted Miniature Cookies and Dessert Bars Chocolate Chip, Oatmeal Raisin, Peanut Butter Cup Cookies, Pecan Bars, Lemon Bars, Brownie Bites

Menu Three \$26.00 per person

15 Person Minimum

Chicken Picatta sautéed chicken scallopini in a light white wine sauce with lemon, capers, and herbs

Heirloom Tomato and Eggplant Gratin layered with mozzarella & parmesan herb crust

Quinoa and Wild Rice Salad with roasted butternut squash, dried cranberries, red onion, pepitas honey-balsamic vinaigrette

Baby Arugula Salad with Almonds Cranberry and Blue cheese served with Apple Cider Vinaigrette

Assorted Miniature Cookies and Dessert Bars Chocolate Chip, Oatmeal Raisin, Peanut Butter Cup Cookies, Pecan Bars, Lemon Bars, Brownie Bites

Menu Four \$26.00 per person

15 Person Minimum

Barbeque Pulled Pork with smoky coffee barbeque sauce and petite Ciabatta rolls

Specialty Baked Macaroni and Cheese

Roasted Sweet Potato Salad lightly dressed with honey-Dijon vinaigrette tossed with roasted red peppers and scallions

Candied Pecan Salad mixed field greens, crumbled goat cheese, dried fruit apple cider vinaigrette

Assorted Miniature Cookies and Dessert Bars Chocolate Chip, Oatmeal Raisin, Peanut Butter Cup Cookies, Pecan Bars, Lemon Bars, Brownie Bites

Sandwich Packages

10 Person Minimum

** includes choice of 2 salads and assorted fresh baked cookies and dessert bars*

Mini Gourmet Sandwich Display \$20.00 per person

- Roasted Turkey and Cranberry Spread
- Honey Glazed Ham and Brie with Apricot Chutney
- Roast Beef with Chipotle Aioli
- Tomato, Mozzarella, Arugula, and Basil Pesto
- Chicken Salad

prepared on Focaccia & brioche

Bistro Wrap Sandwiches \$22.00 per person

- Bistro "BLT" Wrap with Crispy Bacon, Lettuce, Tomato, Pesto Mayo
- Seasonal Roasted Vegetables, Sprouts, and Hummus
- Chicken Caesar Wrap with Crisp Romaine & Shaved Parmesan
- Roasted Turkey with Provolone, Pesto Mayo, Spinach and Sliced Tomato
- Bacon Wrap with Grilled Chicken, Avocado, Red Onion & Blue cheese

wrapped in assorted flavored flour tortillas

Gourmet Panini \$ 22.00 per person

- Tomatoes, Mozzarella, Arugula and Pesto
- Eggplant Parmesan Panini with Mozzarella Cheese, Sun-Dried Tomato Pesto
- Honey-Glazed Ham, Brie, Sprouts, and Apricot Chutney
- Turkey, Cranberry, & Brie
- Grilled Chicken, Brie, Arugula, and Basil Pesto

prepared on our house-made focaccia bread

Salads

Classic Caesar Salad with herbed croutons and shaved parmesan

Mediterranean Salad spinach, diced feta, sliced cherry tomatoes, black olives, sliced red onion, chickpeas and fennel vinaigrette

Arugula Salad with dried cranberries, toasted almonds, crumbled gorgonzola, apple-cider vinaigrette

Pecan Salad with mixed field greens, candied pecans, cranberries, goat cheese apple-cider vinaigrette

Apple Walnut Salad mixed field greens, diced apricots, cranberries, sliced apples, and walnuts apple-cider vinaigrette

Orzo Salad with diced grilled veggies tossed with basil pesto

Penne Pasta Salad with pesto, mozzarella, cherry tomatoes

Roasted Squash Couscous with crumbled goat cheese and scallions

Three Bean Salad haricot verts, white beans, and chickpeas chopped red onion, crumbled feta, and red wine vinaigrette

Quinoa & Wild Rice with roasted butternut squash, dried cranberries, pepitas, red onion and honey balsamic vinaigrette

Roasted Sweet Potato Salad lightly dressed with honey-Dijon vinaigrette tossed with roasted red peppers and scallions

Classic Potato Salad with celery, onions, egg and herbed mayonnaise

Caribbean Rice Salad with roasted corn, diced tomatoes, black beans, toasted coconut, lime vinaigrette

Party Supplies

Bio Plate Package

\$ 2.00 per person

9-inch bio compressed paper dinner plates and 6-inch dessert plate,

** includes plastic roll up (knife, fork & napkin)*

Heavy Duty Scalloped Edge Clear Plastic

\$ 2.50 per person

9-inch heavy-duty edge plastic dinner plates 6-inch dessert plate

** includes plastic roll ups (knife, fork & napkin)*

Assorted Soft drinks Package

\$ 3.00 per person

an assortment of Pepsi, Diet Pepsi, Ginger Ale, Sparkling Grapefruit, and Bottled water

Wire Rack Chaffer w/ sterno

\$ 18.00 each

1 full wire rack Chaffer with water pan, holds 2 half pans or one full hotel pan comes with 2 sterno's, each sterno lasts about 2 hours.