



Corporate Lunch Menu

Chicken & Turkey:

Mustard Grilled Chicken

Spatchcock Grilled Chicken

Dijon, garlic and white wine sauce

Spring Vegetable Risotto + Chicken

Italian Rice, Homemade stock, Grilled Chicken, Bacon, Asparagus, Peas, Cherry Tomatoes

Fresh Basil & Pecorino Romano Cheese

Grilled Chicken & Sauce Vierge

Grilled Chicken Breasts, Sauce Vierge: Fresh tomato, spices, herbs, olive oil

Turkey Parmigiana

Panko coated Turkey Filets, Fresh Tomato slices, Fontina Cheese

Vietnamese Caramel Chicken

Chicken Breasts and Thighs, Sweet and Sour Caramel Sauce

Stir Fried Chicken with Cashews

Stir fried Chicken, scallions and roasted cashews

Rice wine vinegar and Hoisin Sauce

Roasted Spring Vegetables + Lemon Chicken

Lemon Grilled Chicken, Spinach, Zucchini, Asparagus, Brussels sprouts, Walnuts, Herbs

Chicken Marsala

Pan seared Chicken Breasts, Marsala, Stock & Mushroom Sauce

Chicken Tortilla Soup

Tomato, Corn, and Black bean Soup, Grilled Cumin-lime Chicken

Add ons: Grated Monterrey Jack, Sour cream, Avocados, Thick Cut Corn Tortillas

Herb Roasted Chicken

Whole Roasted Chicken- Herb butter Crust

Fajitas Bar

Chile & Lime Beef & Chicken, Corn & Flour Tortillas, Avocado, Cilantro, Lime, Cabbage, Sour Cream, Jalapeno

Chicken & Rice Soup

Whole Roasted Chicken Pieces, Carrots, Parsnips, Green Peas

Milanesa Napolitana

Panko coated Chicken Cutlet, Mozzarella and Basil

De Cecco Pasta, House tomato sauce, Pecorino Romano

Stir Fried Chicken with Cashews

Stir fried chicken, scallions and roasted cashews, Rice wine vinegar and Hoisin Sauce

Poblano Cream Chicken Enchiladas

Roasted Chicken Enchiladas, Poblano-Spinach Cream Sauce, Monterrey Jack Cheese

Braised Lemon & Olive Chicken

Chicken breasts and thighs braised in stock, green olives, lemons, onions, and herbs

Buttermilk Baked Chicken

Buttermilk & Herb crumb coated Chicken

Apricot-Mustard Glazed Chicken

Grilled Chicken Breasts, Dijon Mustard & Apricot Glaze

Chicken Scaloppini

Pan Seared Chicken Breast with Lemon, caper, white wine sauce

Roulade of Chicken

Panko Coated Chicken Breasts with Provolone and Ham filling

Turkey Chili

Ground Turkey, Tomato, Onion and Kidney Beans

Chicken Cacciatore

Chicken braised in red wine-tomato sauce, Pearl onions, Cremini Mushrooms, Dutch Potatoes

Pork:

Pork Tenderloin + Pineapple Salsa

Grilled Pork Tenderloin Filets

Pineapple, Red onions, Poblanos, Cilantro and Lime

Dijon + Pimenton Pork Tenderloin

Mustard and Smoked Paprika Pork Tenderloin

BBQ Glazed Pork Tenderloin

Grilled Pork Tenderloin with BBQ Glaze

Baby Back Ribs

Glazed BBQ Pork Ribs

Pork Carnitas Tacos + Citrus Mojo

Roasted and Seared Pork Meat, Citrus Mojo Sauce: jalapenos, cilantro, citrus, garlic

Accoutrements: Avocado, Cilantro, Lime, Cabbage, Sour Cream, Jalapeno

Argentine Lentil Soup

Sofrito, Spice & Pork Base, Lentils, Potatoes, and Carrots

Smoked Turkey & Andouille Gumbo

Vegetable, Spice and Tomato Roux, Smoked Turkey & Andouille Sausage

Citrus Glazed Pork Tenderloin

Grilled Pork Tenderloin, Citrus-Chili Pepper Glaze

Pork Tenderloin +Honey Apple Sauce

Grilled Pork Tenderloin, Creamy Apple Sauce, Honey Roasted Shallots & Apples

Italian Pork & Squash

Braised Pork Meat with Butternut Squash, Mushrooms, Onions, Herbs and Tomato

Pork Puttanesca

Grilled Pork Tenderloin, Tomato, olive, caper and herb Sauce

Cherry & Thyme Pork

Grilled Pork Medallions, Cherry & Thyme Sauce

Apple & Herb Pork Tenderloin

Pork Tenderloin, Apple Cider/Mustard Sauce with Apple, Herb and Sausage Stuffing

Pork Tacos with Salsa Verde

Grilled Pork Tenderloin, Tomatillo, Chili, Cilantro Sauce

Accoutrements: Cilantro, Lime, Sour Cream, Jalapeno

Pulled Pork Sandwich Bar

Tomato-Mustard and Beer Braised Pork, Mixed Sandwich Buns

Additions: Kettle Chips, Sweet pickles, Sliced Onions

Sausage & Mushroom Mac n Cheese

Sautéed Pork and Mushrooms, Creamy Béchamel Cheese Sauce, De Cecco Pasta Shells

Seafood:

Crispy Salt & Pepper Shrimp

Flash fried 21-25 Shrimp, Garlic, Ginger, Salt & Peppercorn Dust

Redfish with Martini Relish

Pan seared Filets & Relish: Olives, Peppers, Herbs, Red wine Vinegar & Oil

Hatch Chili Cream & Shrimp

Pan seared Gulf Shrimp Hatch Chili, Tomato, Zucchini, Garlic & Cream Sauce

Cod Cakes & Mustard Crema

Flaked Cod, Potato & Herb Cakes, Lemon-Mustard Sour Cream Sauce

Roasted Zucchini Cream + Shrimp

Sautéed Shrimp (Peeled & Deveined), Roasted Zucchini + Herb Cream Sauce

Tomato Basil Shrimp

Pan seared Gulf Shrimp, Tomato + Basil Sauce

Herb + Walnut Pesto Shrimp

Sautéed Shrimp (Peeled & Deveined), Basil + Walnut Pesto Sauce

Grilled Salmon with Romesco

Grilled Salmon Filets, Romesco Sauce: Peppers, garlic, almonds, bread, pimenton

Teriyaki Salmon

Pan seared Salmon with Mirin, Soy, Garlic and Ginger

Salmon + Avocado-Cucumber Salsa

Pan roasted Salmon, Avocado, Cucumber, Anaheim pepper, red onion, cilantro-lime salsa

Pepper Glazed Shrimp

Grilled Shrimp, OJ-Pepper Sauce

Pecan Encrusted Trout

Trout Filets, Pecan, Panko, Herb Crust

Garlic & Basil Shrimp Scampi

Grilled Garlic & Lemon Marinated Shrimp, Fresh Angel Hair Pasta

Pescado Latino

Pan roasted Salmon, Pineapple, Anaheim pepper, red onion, cilantro-lime salsa

Fish, Corn & Potato Chowder

Smoked & Roasted Fish Combo, Bacon, Corn & Russet Potato Stew

Grilled Shrimp Tacos

Cumin & Lime Marinated Shrimp, Corn & Flour Tortillas

Accoutrements: Avocado, Cilantro, Lime, Cabbage, Sour Cream, Jalapeno

Beef:

Chimichurri Flank Steak

Chimichurri Grilled Flank Steak

Tacos 'n more Bar

Chile & Lime Marinated Ground Beef, Corn & Flour Tortillas

Accoutrements: Avocado, Cilantro, Lime, Cabbage, Sour Cream, Jalapeno

Beef Stir Fry with Black Pepper Sauce

Flank Steak, Coarse black pepper Oyster Sauce, Caramelized Onions, Red & Green Peppers, Green Onions

Beef Pot Roast Stew

Braised Beef Roast in Tomato-Beef Stock, Potatoes, Carrots, Parsnips, Peas, Garlic-Pecorino Baguettes

Coulotte Steaks

Seared Sirloin Thin Minute Steaks, Chimichurri Sauce

Classic Beef & Bean Chili

Ground Beef, Tomato, Onion and Kidney Beans

Accoutrements: Sour Cream, Green Onions, Cheddar Cheese

Spaghetti + Bolognese Sauce

Ground Mushroom, Pork, Veal, & Beef Tomato Sauce

Short Rib Stir Fry

Korean Soy, Brown sugar and garlic marinated Beef Short Ribs

Colombian Skirt Steak con Hogao

Lime & Cumin Marinated Skirt Steak with Hogao: Green onions, Cumin & Tomato Sauce

Beef Short Rib Tacos

Ancho & Beer Braised Beef Short Ribs, Corn & Flour Tortillas

Accoutrements: Avocado, Cilantro, Lime, Sour Cream, Jalapeno

Braised Beef Cannelloni's

Tomato & Wine braised Beef filled Crepes, Tomato sauce, Pecorino Cheese

Flank Steak with Horseradish Cream

Grilled Flank Steak, Horseradish & Mustard Cream Sauce

Argentine Milanese

Breaded Beef Cutlets, Lemons, Savora Mayonnaise Sauce

Provencal Pasta

Tomato, Red onion & Eggplant Sauce, Homemade Beef & Pork Meatballs, De Cecco Rigatoni Pasta

Spaghetti & Meatballs

Dececco Spaghetti, Tomato Ragu Sauce & Parmesan Cheese, House made Pork & Beef Meatballs

Lamb:

Spiced Lamb Patties & Pita Bread

Grilled Lamb Burgers, Fresh Pita Bread, Tzatziki Cucumber, yogurt and dill Sauce

Lamb with Pomodoro

Coriander-Cumin-Paprika spiced Lamb Meatballs

Chickpeas, Kale, Caramelized Onions

Homemade Tomato Sauce

Greek Grilling

Grilled Lamb Loin + Rack Chops, Tzatziki Sauce

Vegetarian:

Stuffed Zucchini (Zapallitos rellenos)

Roasted Zucchini Boats, Ground Turkey/Pork, caramelized onion, tomato, Pecorino

Eggplant Involtini

Baked eggplant slices filled with Ricotta and herbs, Homemade Tomato Sauce

Italian Minestrone

Vegetables, Pasta, Homemade Pork Stock, Parsley-Garlic-Lemon Pistou

Lemon, Spinach & Mushroom Pasta

Lemon, Spinach, Cremini Mushrooms, Stock, Rigatoni Pasta, Pecorino Cheese

Pappardelle + Walnut Cream Sauce

Thick Ribbon Pasta, Roasted Walnut, Spiced Cream, Pecorino Cheese

Stuffed Manicotti Shells

Ricotta, Herb and Cheese Stuffed Pasta Shells, Homemade Tomato Ragu

Salads:

Spinach + Citrus Salad

Oranges, grapefruit, avocado, red onion & Herb-Walnut Dressing

Summer Salad

Spring greens, Queso Fresco, Tomato & Avocado, Lemon-Lime Vinaigrette

House Salad

Romaine, Tomato, Grated Carrots, Red Onion, Balsamic Vinaigrette

Buttermilk Ranch Salad

Spinach, Tomato, Grated carrot, Onion, Classic Ranch Dressing

Asian Carrot-Ginger Salad

Fresh Romaine Greens, Carrot & Cucumber Salad, Carrot-Ginger Vinaigrette

Latin Salad

Spring Greens, Corn, Tomato, Jicama with Queso Fresco, Chipotle Cream Vinaigrette

Middle Eastern Salad

Cabbage, Red Onions, Cucumber, Radishes, Cilantro, Mint, Sweet Sherry Vinaigrette

Caesar Salad

Romaine Hearts, House croutons, Grated Parmigiano-Reggiano, Caesar dressing

Panzanella Salad

Spring Greens, Tomato, Red Onion, Cucumber, Homemade Croutons, Balsamic Dressing

Greek Salad

Spring Greens, Cucumber, Red onion, Olives, Feta cheese, Greek Dressing

Orzo Pasta Salad

Charred Cherry Tomatoes, Herbs, Lemon Zest, Lemon Cream Dressing

Cabbage & Spinach Salad

Carrots, Cranberries, Pistachios, Apple Cider Vinaigrette

Cucumber + Cilantro Salad

Green Onions, Crunchy Noodles. Rice Wine, Soy & Sesame Oil Vinaigrette

Black Bean Salad

Black Beans, Corn, Tomato, Jicama with Queso Fresco, Ancho Crema Vinaigrette

Butternut Squash Salad

Arugula, Almond, Arugula-Lemon Vinaigrette

Basil-Cucumber Salad

Butter Lettuce, Basil, Tomato, Cucumber, Feta cheese, Basil-Cucumber Dressing

Blue Cheese Salad

Spinach, Blue cheese, Walnuts, Cranberries, Pear, Blue Cheese Dressing

Spanish Salad

Romaine Greens, Peppers, Hard-boil eggs, Garbanzo beans, Tomato, Lemon-EVOO

Classic Cole Slaw

Red & White Cabbage, carrots, apples, herbs, Light Mayo & Vinegar Dressing

Tomato Salad

Tomato, Oregano and Shaved Red Onion Salad, Chimichurri Vinaigrette

Mexican Caprese

Tomato, Avocado, Cilantro and Queso fresco with Lime-Honey Vinaigrette

Mixed Salad

Romaine, Tomatoes, Grated Carrot, Red Onion with Red Wine vinaigrette

Arugula + Citrus Salad

Radicchio, Fennel salad with citrus supremes, Balsamic Vinaigrette

Sides Dishes:

Oven roasted Parsnips and Sweet Potatoes
Black Beans with Pork & Peppers
Creamy Polenta, Grilled Mushrooms
Ancho-Bacon Mushrooms
Garlic Roasted Mashed Potatoes
Cabbage, Spinach and Bacon
Grilled Asparagus, garlic chips
Parisian style sautéed Potatoes, Herbs
Potatoes, Sweet Potatoes, Sage
Grilled Corn and Honey butter
Lemon, Herb and Egg Potato Salad
Snow peas, Carrots, Water chestnuts
Ginger and Sesame Oil Rice
Couscous with citrus, mint, cranberries, nuts, herbs and olive oil
Corn, Cauliflower & Pepper Maque Choux
Roasted Peppers, Eggplant, Onions & Garlic
Grilled Multi-color Peppers & Portobello Mushrooms
De Cecco Orecchiette Pasta, Cracked pepper and Pecorino Romano
Creamed Corn with Basil & Green Onions
Baked Beans n Bacon
Sautéed red/white cabbage, carrots, spinach
Steamed Broccoli Florets
Roasted Red Onions, Bell Pepper, Whole Garlic
Roasted Carrots & Sweet potatoes, Sage
Ancho Chile Latin Style Rice
Sautéed Green beans, Garlic chips OR Toasted Almonds
Honey Roasted Acorn Squash
Rice Pilaf with herbs, citrus zest, apricots, mushrooms
Grilled Asparagus & Peppers
Polenta with Tomato Sauce & Pecorino Romano
Lentils with green onions, cucumbers and peppers
Pan seared, garlic and herb mushrooms
Grilled Zucchini, Feta and Lemons