

## CORPORATE ENTREES

**(\$11.00 per person)** include your choice of one entrée, one vegetable, one starch, salad, rolls and butter

**(\$16.95 per person)** include your choice of two entrées, one vegetable, one starch, salad, rolls and butter

**Additional Vegetable or Starch - \$2.50 per person**

**Additional Entrée - \$3.50 per person**

**Additional Salad - \$2.50 per person**

### CHICKEN

#### **Francaise**

Chicken Breast dipped in a light batter with a White Wine and Lemon Butter Sauce

#### **Marsala**

Roasted Chicken Breast tossed in a Marsala Mushroom Sauce

#### **Lemon Pepper**

Grilled Chicken Breast in a Lemon Pepper Cream Sauce

#### **Hawaiian**

Marinated and Grilled Chicken Breast in a Pineapple and Teriyaki Sauce

#### **Parmesan Florentine**

Grilled Chicken Breast, Spinach, Roasted Garlic and Fontina Cheese Sauce, garnished with Sun-Dried Tomatoes, Scallions and Parmesan

#### **Sweet Chili Mango**

Grilled boneless Chicken Breast seasoned with Sweet and Sour Mango Sauce

#### **Jerk**

Grilled Chicken Breast with a Spicy Jamaican Sauce

#### **Stewed**

Marinated Chicken in a Brown Stew Gravy

#### **Curry**

Chicken Breast in a Curry Sauce

#### **Teriyaki**

Baked Chicken in a Teriyaki Sauce and served with Grilled Pineapple

## **CHICKEN** (CONT.)

### **Pecan Encrusted**

Pan Seared Pecan-Encrusted Chicken Breast in a White Wine and Butter Sauce

### **Cordon Bleu**

Marinated Chicken Breast topped with Ham, Cheese and Dijon Mustard Sauce

### **Roasted Orange**

Seared and Roasted Chicken Breast with Citrus Orange Glaze

### **Baked Southwest**

Chicken Breast baked in a Barbecue Glaze topped with Onions, Cilantro, Tomatoes, Mozzarella and Cheddar Cheese

### **Thai**

Grilled Boneless Breast of Chicken in a Spicy Thai Sauce

### **French Onion Chicken with Gravy**

Pan-seared French Onion Chicken smothered in Caramelized Onions Gravy and topped with three Italian Cheeses

### **Fried**

Chicken Breast or Chicken Parts breaded and fried crispy

### **Honey Mustard**

Baked Chicken Breast marinated in a Honey Mustard Sauce

### **Barbecue Chicken**

Grilled Chicken in Chef David's Barbecue Sauce

### **Alfredo**

Grilled Chicken in a Pesto Alfredo Sauce topped with Parmesan Cheese and Cherry Tomatoes

### **French Onion Chicken**

Chicken Breast baked with Fried Onions, drizzled with Butter and served with an Apricot Honey Mustard

### **Baked Lemon Chicken and Artichokes**

Baked Lemon Chicken and Artichokes with a tangy and sweet Lemon and Garlic Glaze

## CHICKEN (CONT.)

### **Creamy Parmesan Chicken and Mushrooms**

Pan-seared Chicken in a creamy Parmesan and Mushroom Sauce topped with fresh Parsley or Thyme

### **Chicken Margherita**

Grilled Chicken with Mozzarella, Basil, topped with Pesto, Cherry Tomatoes and Cracked Black Pepper

### **Blackened Chicken**

Baked Chicken in Blackened Seasoning and drizzled with Butter

### **Glazed Asian Chicken Thighs**

Marinated Baked Chicken with Honey, Garlic, Asian Sesame, Chili Garlic Sauce and topped with Green Onions

### **Salsa Chicken**

Baked Boneless Chicken Breast with Salsa and topped Cheddar Cheese

### **Chicken Enchiladas**

Chicken Breast pan-seared, rolled in a Flour Tortilla, topped with Tomatoes and Cheddar Cheese

### **Thai Basil Spicy Chicken**

Sauteed Chicken Breast marinated in Thai Seasoning and served over a bed of steamed Rice

### **Lemon Peppered Chicken and Gravy**

Chicken Breast marinated and baked in a Lemon Peppered Seasoning

### **Chicken Pot Pie**

Delicious Chicken Pie made from fresh ingredients with Carrots, Peas and Celery

### **Balsamic Braised Chicken**

Pan seared Chicken Breast with Basil, Rosemary, Thyme and diced Tomatoes topped with caramelized Mushrooms and Onions

### **Chicken Wings**

Chef David's Fried Chicken Wings to include Honey Barbecue, Lemon Peppered, Teriyaki, Hot Buffalo served with Celery, Carrots, Ranch and Blue Cheese Dressings

## **CHICKEN & TURKEY** (CONT.)

### **Pesto Chicken in a White Wine Sauce**

Baked Chicken with Pesto, mixed Peppers, Onions, Mushrooms in a White Wine Sauce

### **Garlic Lime Spicy Chicken**

Pan-Seared Chicken Breast with Garlic, Thyme and Lime

### **Chicken Parmesan**

Fried Chicken Breast with Marinara Sauce topped with Mozzarella and Parmesan Cheeses sprinkled with fresh Basil

### **Sweet and Sour Chicken**

Boneless Chicken Breast pan-seared with our famous Sweet and Sour Sauce

### **Curry Chicken**

Sauteed Chicken Breast seasoned with fresh herbs and spices marinated in a Curry Sauce

### **Chicken Stir Fry**

Sauteed Boneless Chicken Breast with mixed Peppers, Red Onions, Bean Sprouts and a combination of Asian spices

### **Sun-Dried Tomato Creamy Chicken**

Baked Chicken Breast with Sun-Dried Tomatoes in a Creamy White Wine Sauce

### **Dijon-Tarragon Cream Chicken**

Baked Chicken Breast with Dijon and fresh Tarragon

### **Chicken Stroganoff**

Sauteed Chicken Breast, sliced Mushrooms and Green Onions

### **Roasted Turkey**

Sliced Turkey in a Turkey Mushroom Gravy

### **Picante Barbecue Chicken**

Grilled Chicken Breast with a Zesty Picante Barbecue Sauce

## BEEF

Country Fried Steak with a Peppered Gravy  
Meatloaf with a Brown Gravy or Marinara Sauce  
Beef Tips and Merlot Gravy with Beef and Onion flavored Rice  
Barbecue Brisket  
Brisket with Brown Gravy  
Sloppy Joe  
Beef Stroganoff  
Pot Roast  
Corn Beef and Cabbage  
Thai Beef  
Beef Stir Fry  
Broccoli, Beef and Rice  
Beef Bourguignon  
Sweet and Sour Meatballs  
Beef Florentine  
Swedish Meatballs  
Beef and Vegetables with a Brown Gravy  
Teriyaki Beef with Broccoli  
Curry Beef and Vegetables with Steamed Rice  
Salisbury Steak with Mushrooms  
Beef Goulash with Egg Noodles  
Smoked Sausage Pot Pie  
Tortilla Beef Casserole

# PORK

Sweet and Sour Pork Loin  
Encrusted Herb Tenderloin with Peach Salsa  
Barbecue Pulled Pork  
Honey Glazed Ham  
Fried Pork Chops  
Barbecue Pork Chops  
Grilled Pork Chops  
Herb Roasted Pork Chops  
Teriyaki Pork Chops  
Roast Pork with Mango Salsa  
Black Beans and Pork Chops  
Creamy Herbed Pork Chops  
Parmesan Sage Pork Chops  
Italian Pork Tenderloin  
Roasted Pork Loin in a Wild Mushroom Gravy  
Grilled Mongolian Pork Tenderloin  
Pork and Pepper Stir Fry  
Southern Pork Tenderloin  
Blackened Pork Loin  
Apricot Pork Tenderloin  
Pork Chops Stuffed with Smoked Gouda and Bacon  
Andouille Sausage and Caramelized Onion Quiche  
Pork Chops with Creamy Mustard Sauce

## FISH

Baked Tilapia in a Lemon Caper Sauce

Fried Catfish

Blackened Salmon Fillet

Blackened Tilapia

Encrusted Tilapia

Salmon with Lemon and Dill

Salmon Cakes with Remoulade Sauce

Bourbon Salmon

Teriyaki Salmon

Fish Tacos

Roasted Almond Tilapia

CORPORATE

# VEGETARIAN

**Vegetable Lasagna**

**Fettuccine Alfredo**

**Grilled Vegetable Pasta** in Marinara Sauce

**Grilled Vegetable Pasta** in Alfredo Sauce

**Penne Pasta** in Marinara Sauce

**Bowtie Pasta** in a Vodka Cream Sauce

**Primavera Pasta**

Tri-colored Rotini Pasta with sautéed Vegetables seasoned with Garlic, topped with Parmesan



# PASTA

Meat Lasagna

Chicken Penne Alfredo with Tomatoes and Spinach topped with Parmesan Cheese

Shrimp Fettuccine Alfredo

Chicken Stroganoff

Jambalaya

Spaghetti and Meat Sauce

Blackened Chicken Alfredo

Marinara Penne Pasta

Beef Stroganoff

Vegetarian Pasta

Chicken Fettuccine Alfredo

Cheesy Stuffed Shells with Marinara and topped with Mozzarella Cheese

Primavera Pasta

Pasta Salad

Mediterranean Orzo Salad

Mandarin Chicken Pasta Salad

Chicken Club Pasta Salad

Antipasto Salad

Pasta with Peas and Sausage

Chicken Fajita Pasta Bake

Creamy Mushroom Pasta

Pesto Pasta with Chicken

Italian Sausage Pasta

Chicken Florentine Pasta

Linguine with White Clam Sauce

Grilled Chicken Penne Pasta, Broccoli and Sun-Dried Tomatoes in a Vodka Sauce

Roasted Vegetable Pasta

Pesto Penne Pasta with Sun-Dried Tomatoes

Shrimp Scampi with Linguini

Baked Ziti



## **PASTA** (cont.)

Cheesy Sausage Rigatoni  
Chicken Mozzarella Pasta  
Tortellini with Marinara and Smoked Sausage  
Bacon and Tomato Pesto Pasta  
Sun-Dried Tomato Risotto  
Broccoli and Noodles Supreme  
Mediterranean Couscous Salad

## **MEXICAN**

### **Tacos - \$12.00 per person**

Chicken or Beef Tacos (flour tortilla or taco shells)

Tacos include Shredded Cheddar Cheese, Shredded Lettuce, Tomatoes, Guacamole, Salsa, Jalapeños, Sour Cream, Tortilla Chips, Queso Cheese, Refried Beans and Spanish Rice

### **Fajitas - \$12.00 per person**

Chicken or Beef (flour tortilla)

Tacos include Shredded Cheddar Cheese, Shredded Lettuce, Tomatoes, Guacamole, Salsa, Jalapeños, Sour Cream, Tortilla Chips, Queso Cheese, Pico di Gallo, Salsa Verde, Refried Beans and Spanish Rice

# VEGETABLES

Fried Okra  
Baby Carrots  
Honey Glazed Carrots  
Green Beans Almandine  
Seasoned Green Beans  
Green Beans Casserole  
Sautéed Spinach  
Cream of Spinach  
Seasonal Vegetable Medley  
Mixed Vegetables  
Roasted Vegetables  
Turnip Greens  
Collard Greens  
Corn on the Cob  
Creamed Corn  
Sautéed Zucchini  
Steamed Broccoli  
Southern Fried Cabbage  
Peas with Mushrooms  
Peas, Carrots and Onions  
Squash Casserole  
Roasted Sweet Potatoes with Haricot Vert  
Maple Roasted Brussels Sprouts with Bacon  
Pan Fried Brussels Sprouts  
Black-Eyed Peas  
Lima Beans  
Pinto Peas  
Sautéed Snow Peas and Baby Carrots  
Roasted Brussels Sprouts with Bacon

## **VEGETABLES** (cont.)

Lemon Herb Broccoli Casserole  
Creole Creamed Spinach  
Sesame-Honey Vegetable Casserole  
Creamy Baked Carrots  
Simple Succotash or with Bacon  
Broccoli with Garlic and Parmesan  
Vegetable-Chutney Glazed Carrots  
Honey-Lemon Green and Yellow Beans  
Italian Style Broccoli  
Kale with Caramelized Garlic  
Balsamic Green Beans with Almonds  
Roasted Asparagus with Orange Butter  
Butternut Squash  
Carrot Souffle

# STARARCH

Macaroni & Cheese  
Baked Beans  
Scalloped Potatoes  
Potatoes Au Gratin  
Herb Roasted Potatoes  
Mashed Potatoes (Bleu Cheese, Parmesan, Garlic or Smoked Gouda)  
Herb Roasted Potatoes with Sweet Potatoes  
Sweet Potato Soufflé  
Candied Yams  
Rice with Peas and Carrots  
Wild Rice  
Dirty Rice  
Rice and Chicken Casserole  
Red Beans and Rice  
Mexican Rice  
Rice Pilaf  
Herb Rice  
Yellow Rice  
Basmati Rice  
Spanish Rice  
Rice and Peas  
Couscous  
Cranberry Rice Pilaf with Toasted Almonds  
Mexican Mashed Potatoes  
Mexican Macaroni and Cheese  
Rice Verde  
Jambalaya



# BOXED LUNCHES

## Gourmet Boxed Lunches - \$10.00 per person

Lunches are available in individual boxes or platters

Minimum Order 25 Minimum of 5 sandwiches per selection and same sides selection

Your choice of:

- A sandwich or wrap with Lettuce, Tomato, Cheese, Mustard or Mayo, a Cookie and utensil package.
- Your fruit choice of Fruit Salad or a piece of Fruit
- Your choice of Pasta Salad, Cucumber-Tomato Salad or Chips

**Smoked Turkey** with Swiss or Cheddar Cheese

**Buffalo Chicken Wrap** with Lettuce, Celery and Blue Cheese Dressing

**Honey Ham and Cheese** with Swiss or Cheddar Cheese

**Chicken Salad** Croissant

**Vegetable Wrap** with Hummus, Cucumbers, Onions, Avocado, Bell Peppers, sliced Tomatoes and Alfalfa Sprouts

**Chicken Caesar Wrap** with Grilled Chicken Breast, sliced Tomatoes, Romaine Lettuce, Cucumbers and Caesar Dressing

**Roast Beef** with Swiss Cheese