



## *Corporate Catering Menu*

### **Breakfast Menu**

#### **Executive Continental**

Mini Ham Sweet Potato Biscuits, Fresh Baked Croissants with Jam and Butter. Yogurt Cups, Fruit Turnovers, Sweet Breads, and Fresh Fruit

#### **Southern Continental**

Savory Sausage Filled Croissants, Ham and Cheese Squares, Blueberry Biscuits with Butter, Strawberry Peach Yogurt Parfaits, Pecan Sweet Breads, and Fresh Fruit Bowl

#### **Avocado Toast Breakfast**

Crusty Bread, Sliced Avocado, and Hard-Boiled Eggs. Served with Crispy Bacon, Prosciutto, Smoked Salmon & Crunchy Chickpea Salad. Sliced Cucumber, Tomatoes, Pickled Onion and Fresh Mozzarella. Everything Seasoning, Balsamic Redux, and Lemon Slices to finish.  
Fresh Fruit Platter with Seasonal Fresh Fruit and Berries

#### **Pre-made Cheese Omelets**

Cheese Omelet (pre-made), Home Fries, Chicken Sausage, Blueberry Buttermilk Biscuits with Butter & Jam and Fresh Fruit Bowl

#### **Executive Hot Breakfast**

Egg Bar with Fixins- Scrambled Local Eggs, Peppers and Onions, Tomato Basil Topping, Sharp Cheddar Cheese, and Sauteed Mushrooms. Served with Home Fries, Sausage OR Bacon. Croissants, and Fresh Fruit Bowl.

#### **Breakfast Power Bowls: build your own**

Quinoa Brown Rice Base, Arugula Mix, and Hard-Boiled Eggs. Served with House made Bacon Jam, Avocado, Pickled Red Onions, Chickpea Salad, Tomato Pico and Chicken Sausage.  
Fresh Fruit Platter with Seasonal Fresh Fruit and Berries

#### **Shakshuka: a traditional Tunisian dish**

#### **now widely served across Mediterranean countries & the world.**

Poached eggs in a spicy tomato sauce with onions, bell pepper, and garlic. Served with flatbread. Local Chicken Sausage, Fresh Fruit Platter with Seasonal Fresh Fruit and Berries.

#### **Chorizo Breakfast Burritos**

Chorizo with Cheddar Eggs, Mixed Peppers & Onions. Served with Salsa, and Sour Cream. Hashbrown Breakfast Casserole with Green Onions & Sharp Cheddar (v), and Fruit Bowl.



### **Make your own Breakfast Sandwich:**

Scrambled Eggs with Cheese, Pork Patties, Bacon and Chicken Sausage.  
To Top: Roasted Vegetables, Basil Pesto, Roasted Red Pepper Coulis, Sliced Tomatoes & Onions, Served with Multi- Grain Croissants and English Muffins and Wilted Greens. Served with Sweet Potato Tots with Roasted Garlic Aioli.

### **Bagel, Lox and Smoked Fish Display**

Fresh Bagels, Sliced Fresh Lox and Smoked Whitefish Dip. Whipped Cream Cheese and Scallion Cream Cheese. Sliced Tomatoes, Cucumbers, Lemon wedges, Capers, Thin Red Onion.

### **Biscuit and Gravy Station**

Pick (1) Biscuit: Sweet Potato Biscuits, Garlic Cheddar Biscuits, or Buttermilk Biscuits.  
Classic Pepper Gravy, Butter, Local Fruit Jam and Pepper Jelly Buttermilk Fried Chicken Pieces, Diced Pork Sausage and Country Ham Platter. Fresh Made Scrambled Eggs and a Fruit Bowl.

### **Chef Attended Omelet Bar**

Farm Fresh Omelets\* with Choice of Toppings. Peppers, Onions, Tomato Basil Topping, Sharp Cheddar Cheese, Mushrooms, Diced Ham, Sausage, Bacon, Tomatoes, Green Onions, Fresh Spinach and Fresh Herbs. Served with Home Fries, Chicken Sausage and Bacon. Fresh Baked Croissants with Butter and Jams. (STAFFING REQUIRED)

## **Breakfast Enhancements**

Chesapeake Bay Jumbo Lump Mini Crab Cakes with Spicy Remoulade Sauce  
Smoked Local Bacon Wrapped Shrimp with Spicy Lime BBQ Sauce (gf)  
House made Garlic Cheddar Mini Biscuits with Smithfield Ham and Chipotle Honey Sauce

Cinnamon French Toast Casserole with Bourbon-Maple Syrup  
Caramelized Onion, Spinach, and Pork Strata with Fresh Herbs  
Sausage Hashbrown Breakfast Casserole with Green Onions & Sharp Cheddar

Sweet Potato Tots with Roasted Garlic Aioli.  
Smoked Salmon Platter with Cucumber, Red Onion, Dill, Lemon & Capers. Served with Bagels and Whipped Cream Cheese.  
Fresh Baked Muffins and Sweetbread Tray  
Mixed Berry & Peach Parfait Cups layered with Yogurt and Granola

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## **Hot Lunch Menu**

### **Citrus & Herb Baked Chicken Quarters**

Comes with creamy red skin mashed potatoes, pan gravy, roasted seasoned veggies, fresh garden salad with dressings and fresh baked breadbasket.

### **Grilled Chicken Breast with Marsala Sauce**

Comes with Linguine, Roasted Seasonal Veggies, Fresh Garden Salad with Dressings and Fresh



Baked Breadbasket with Butter.

### **Mixed Enchilada Lunch**

Chicken & Sour Cream and Black Bean & Sweet Potato Enchiladas (v) topped with Sauce and Cheese. Served with Green Rice, Grilled Cor Grilled Corn Salad, Tortilla Chips and Salsa and a Mixed Fruit Bowl.

### **BBQ Time!**

Slow smoked Pork BBQ and BBQ Chicken quarters with killer Mac n' Cheese, Fresh baked cornbread, creamy coleslaw, fresh fruit bowl.

### **Beef Brisket Hot Lunch**

Roasted Potatoes and Onions, Spiced Carrots, Texas BBQ Sauce, Beef Jus, Garden Salad & Fresh baked Cornbread with Butter. Fresh Garden Salad with Dressings

### **Kabob Lunch**

Bourbon Glazed Steak Kabobs with Sweet Peppers & Onions, Lemon Chicken Kabobs with Onions. Served with Rice Pilaf with Peas and Carrots (v) (gf) and Fresh Vegetable Medley (vegan) (gf). Green Salad with Ranch and Balsamic Dressing (v). Assorted Rolls and Butter.

### **Build Your Own Pasta Bar**

Cavatappi and linguini pasta with Yummy Goodness Sauce (roasted tomato and garlic cream sauce) and tomato basil sauce. Served with seasonal roasted vegetables, parmesan cheese, crisp salad, and crusty bread.

Add on items: Meatballs, Grilled Chicken, Garlic & Basil Shrimp

### **Build your own Fajita Bar**

Marinated grilled chicken, mixed peppers, and onions, with fresh steamed flour tortillas. Shredded cheese, tomatoes, sour cream, fresh guacamole, cilantro infused rice, black bean and corn salsa, chips and salsa on the side.

Add on items: Flank Steak, Tajin Shrimp, Chipotle Portabella Mushroom Fajita (vegan) (min 15)

## **Cold Lunches**

### **Fresh Build Your Own Salad Bar**

It is very popular in offices that have many different tastes and health needs. Comes with Asian noodle salad or Italian pasta salad, fresh baked breadbasket, fresh cut fruit bowl, salad mix, grilled chicken, boiled local farm eggs, crispy local bacon, shredded sharp cheddar, garlic croutons, tomatoes, cucumbers, shaved red onions, broccoli, mushrooms, shredded carrots, sunflower seeds, dried fruit, freshly made ranch and balsamic vinaigrette.

Add on items: Sandwich & Chip Platter- Chicken Salad with Almonds on Multi-Grain Croissant,



Smithfield Ham & Swiss and Turkey & Dill Havarti

### **Asian Style Lettuce Wraps**

Sautéed Chop Chicken & Water Chestnuts. Served with a Nut & Seed Mix, Wonton Crisp, Green Onion, Pickled Carrots & Sweet Peppers for topping. Lettuce, Hoisin & Yum Yum Sauce to finish. Comes with Spicy Green Bean Salad, Coconut Lime Rice, Sweet Pineapple, & Roasted Edamame with Crispy Salt.

### **Chicken Souvlaki Salad Bar**

Yellow Rice, Cucumber and Tomato Salad, Pickled White Onions, Feta, Lettuce, Greek Olives, Warmed Pita, Hummus, and Tzatziki Sauce.

## **Lunch Enhancements**

Sandwich & Chip Platter- Chicken Salad with Almonds on Multi-Grain Croissant, Smithfield Ham & Swiss and Turkey & Dill Havarti

Yummy Goodness Chicken Salad with Roasted Almonds on Fresh Baked Mini Croissants

Mini Mediterranean- Whipped Feta & Pistachio Dip, Roasted Carrot Romesco Dip and Classic Hummus, served alongside Fresh Vegetables, Pita & House made Crackers, Marinated Olives, Dried Fruits, & Roasted Nuts. (v)

Add a Soup: Greek Chicken & Orzo, Tomato Basil Bisque, Local Butternut Squash Soup, Loaded Baked Potato with Bacon or Chef's Choice

Asian Noodle Salad  
Deviled Egg Potato Salad

Salt & Pepper Kettle Chips

Seasonal Dessert Tray \*3 Treats of the Season\*  
Assorted Mini Cookie & Chocolate Truffle Tray  
Cookie and Brownie Tray

Petite Dessert Display- Seasonal - Pastry Chef's Choice (Be Excited!)

## **Box Lunch Menu**

All Box Lunches Include: Choice of Fresh Sandwich or Salad, Bottled Water, and a Heath Bar Cookie. Dukes Mayo, Guldens Spicy Mustard, and Lays Potato Chips (gf) are added for Sandwiches.

**12 Person Minimum**



### **SANDWICHES**

Fresh Sliced Smoked Turkey and Dill Havarti Cheese with Lettuce and Tomato on Bistro Bread

The Best Chicken Salad on Fresh Baked Multi Grain Croissant with Crunchy Celery, Dried Cranberries, Toasted Almonds, and Onions

Turkey Apple Club - Smoked Turkey, Sharp Cheddar Cheese, Apple Slices, Local Bacon, Lettuce, Tomato on Bistro Bread

Virginia Ham Sandwich – Smithfield Ham and Baby Swiss Cheese with Lettuce and Tomato, on Bistro Bread

Vegetarian Sandwich- Gluten Free -Dill Havarti Cheese, Sharp Cheddar, Roasted Garlic Hummus, Baby Spinach, Red Peppers, Red Onions, Cucumbers, Tomatoes- Subs GF Cookie

Vegan Sandwich- Gluten Free - Roasted Garlic Hummus, Baby Spinach, Red Peppers, Red Onions, Cucumbers, Tomatoes- Subs GF Cookie

### **SALADS**

Southwest Chicken Salad

Grilled Chicken, Black Bean and Corn Salsa, Tomatoes, Red Peppers, Pickled Red Onion, Tortilla Strips, Chipotle Buttermilk Ranch Dressing

Asian Chicken with Edamame

Grilled Chicken, Edamame, Sliced Oranges, Carrots, Cucumbers, Red Peppers, Shredded Cabbage, Wonton Noodles, Sesame Ginger Dressing

Spinach Salad

Fresh Baby Spinach, Tomatoes, Granny Smith Apple, Cucumber, Red Pepper, Toasted Almonds, Pickled Red Onions, Blue Cheese Crumbles, Apple Cider Vinaigrette

Cobb Salad

Smoked Turkey, Applewood Smoked Bacon, Hard Boiled Local Eggs, Pickled Red Onions, Blue Cheese Crumbles, Tomatoes, Cucumbers, Garlic Croutons, Honey Mustard Dressing

Grilled Chicken Caesar Salad

Grilled Chicken, Shredded Parmesan, Garlic Croutons, Caesar Dressing

**Call for more details!**

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