

Corporate in a BOX

Individually boxed meals and snacks thoughtfully prepared with maximum guest safety in mind

Start the Day

10 guest minimum

sweet pastry duo \$6.75

sweet & savory duo \$6.95

fresh baked seasonal muffin, flaky buttery croissant, butter, jam and fresh fruit salad $\,V\,$

protein start \$8.50

 $_{
m 2}$ boiled eggs, sopresatta, banana nut bread $_{
m N}$

breakfast sammy \$7.50

smoked turkey and swiss on flaky croissant, fresh fruit salad

southern buiscuit \$7.50

honey smoked uncured ham and fig jam on southern biscuit, fresh fruit salad

south of the border \$7.50

sausage, egg and cheese breakfast burritos OR spinach, egg white, feta burritos home fries with peppers and onions, salsa

lox box \$10

smoked salmon, mini bagels, chive cream cheese, sliced roma tomatoes, baby spinach

crustless cups \$9.50

choose 2 sausage, egg and cheese cups OR 2 spinach, feta and egg white cups, vanilla greek yogurt, blueberries and strawberries

quiche muffins \$8.50

choose your fillings (2 quiche included in each box)
ham/swiss ~ leek/gruyere ~
spinach/tomato/mozzarella - *crab/brie ~
spinach/goat cheese/caramelized onion
served with fresh fruit salad

bread pudding \$9

french toast bread pudding, maple syrup, sausage links, fresh berries $\ensuremath{\left| RH \right|}$

ala carte

greek yogurt parfaits, berries, granola \$5 $\rm V$ fresh fruit salad cup \$3.50 $\rm GF \ VE$ bagel with cream cheese \$2.50 $\rm V$

GF - gluten friendly V - vegetarian VE - Vegan N - contains nuts RH - reheatable *premium menu item, additional charges apply



Sandwich and Wrap Lunch Bags

Individually wrapped sandwich in a handled kraft paper bag, condiment packs, s&p Each bag is indivually labeled for easy selection and includes a wrapped Dove chocolate Start with your sandwich and add sides as needed, 4 per selection please

Sandwiches 89

pesto chicken

crusty french bread, grilled chicken breast, basil pesto, sliced mozzarella, roma tomatoes, arugula

curry chicken salad

curry chicken salad with apples and almonds, flaky buttery croissant, arugula

cranberry pecan chicken

chicken salad with dried cranberries and pecans on a flaky buttery croissant, baby spinach

smoked turkey blt

smoked turkey breast, applewood smoked bacon, romaine lettuce, roma tomatoes on french bread

smoked turkey kniser

smoked turkey breast, swiss cheese, romaine lettuce, roma tomatoes, kaiser roll

italian cold cut

genoa salami, pepperoni, ham, shredded iceberg, roma tomatoes, on the side - banana peppers, oil and vinegar, sub roll

beef and cheddar

oven roasted beef, sharp cheddar, arugula, roma tomatoes, roasted red peppers, french bread, on the side - horseradish mayo

ultimate veggie

roma tomato, sliced cucumber, avocado, spinach, swiss, pepper jack, alfalfa sprouts, chive & onion spread, whole wheat sub roll $\,V\,$

mozzarella, tomato, pesto

fresh sliced mozzarella, roma tomato, arugula, basil pesto, crusty baguette $\, \mathbf{V} \,$

Wraps \$8.50

fried chicken

crispy fried chicken strips, mayo lettuce, pickle chips

southwest chicken

shredded chicken breast, black beans, sour cream pepper jack, roasted red peppers, corn, lime juice

turkey, bacon, ranch

smoked turkey, applewood smoked bacon, lettuce, diced roma tomatoes, ranch dressing

turkey blta

smoked turkey, bacon, lettuce, tomato, avocado, mayo

steak house wrap

oven roasted beef, horseradish, mayo, shredded cheddar, arugula, french fried onion

moroccan chickpea wrap

hummus, chickpeas, tahini, red onion, shredded carrots, sprouts, radish, tomato

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Entree Salads

Individual salads, each served with a fresh baked sesame roll and butter Have a special dietary request? We can accomodate your needs - ask your Event Specialist 4 per selection please

strawberry pecan chicken \$14

marinated grilled chicken, romaine, spinach, kale, strawberries, toasted pecans, pecan butter vinaigrette ${\mathbb N}$

chilled steak & tomato \$14

baby greens, chilled flank steak, tricolor baby tomatoes, avocado, terragon, dill, champagne dijon vinaigrette GF

thai chicken crunch \$13

napa and red cabbage, thai shredded chicken, cilantro, carrots, scallions, toasted almonds, soy peanut dressing $\begin{tabular}{c} N \end{tabular}$

shrimp, raspberry, mango \$16

spring mix, marinated grilled fresh raspberries, mango, avocado, red onion, raspberry vinaigrette GF

tura ricoise with baby artichokes \$16

baby greens, tomato wedges, bell peppers, tuna, boiled egg, blanched haricot verts, nicoise olives, evoo, balsamic vinegar, lemon GF vegan option available

ertree caesar \$12-\$14

crisp romaine, sliced mushrooms, shredded parmesan, seasoned croutons, creamy caesar dressing, grilled chicken \$12 grilled shrimp \$14 grilled salmon \$13 crispy tofu \$12

mediterranean quinoa \$17

baby artichokes, grape tomatoes, quinoa, red wine vinegar, red onion, kalamata olives, evoo, lemon juice, feta cheese (side option) $\ GF\ V$

balsamic chicken caprese \$14

grilled chicken breast, avocado, mozzarella balls, cherry tomatoes, spring greens, balsamic, dijon, oregano, cracked pepper and garlic GF

tuscan tortellini 814

cheese tortellini, pepperoni, salami, black olives, spinach, mozzarella pearls, sun-dried tomatoes, italian dressing, parmesan

king crab, grapefruit and acocado \$28

butter lettuce, belgian endive, king crab, avocado, grapefruit, toasted almonds, citrus ginger dressing $GF\ N$

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Side Salad, Suacks, Nessert

Individual Salads, Individually Wrapped Snacks and Desserts Ala Carte pricing allows maximum flexibility in achieving your menu and budget goals

Side Salads \$3.50

green

garden salad, assorted dressings
strawberry kale salad, balsamic vinaigrette
classic caesar, creamy caesar dressing
spinach, cranberry, pecan, feta, balsamic
pear, walnut, blue cheese, balsamic
greek salad, greek feta dressing
spinach, strawberry, blueberry, honey vinaigrette

potatoes, grains

classic potato salad baked potato salad lemon, herb, couscous salad

pasta

rotini, tomato, mozzarella pearls, herb vinaigrette tuscan tortellini pasta salad



Snacks

miss vickie's kettle chips
pretzel sticks and whole grain mustard \$3
trail mix cups \$3
hummus and bell pepper strips \$3
granola bars \$3
pepperoni, cheese and cracker box \$7
fruit and cheese box with baguette \$8
charcuterie box with baguette \$14

Desserts

individually wrapped:
chocolate chip cookie \$2.50
oatmeal raisin cooke \$2.50
chocolate brownie \$2.50
blondie \$2.50
whoopie pie \$4
fresh fruit cup with strawberry yogurt dip \$4
sliced apples and caramel dip \$3.50

Hot Lunch Box

Options, options options...choose to have your individual lunch boxes delivered cold for guests self heating, warm in hot boxes (pick up fee applies) or warm using insulated totes which are available for purchase at \$3/each

lemon chicken picatta \$14

lightly floured sauteed chicken breast, lemon butter caper sauce, spinach and feta orzo, green beans amandine, rolls and butter

burrito boat \$12-\$15

cilantro rice, black beans, pico de gallo, cheddar jack cheese, shredded lettuce, chips & salsa (side) tequilia lime grilled chicken \$14 marinated flank steak \$15, fajita veggies \$12

beef strogaroff \$15

mushroom beef stroganoff, garlic mashed potatoes, lemon garlic green beans, rolls and butter

braised beef short rib \$19

red wine braised beef short rib, parmesan mashed red potatoes, roasted lemon and sea salt asparagus, rolls and butter

vegan quinoa cakes \$13

quinoa cakes, chickpea relish, heirloom tomatoes, mint, basmati rice, seasonal vegetable medley, rolls and butter

bbg pulled pork \$14

pulled pork bbq (or chicken), briche rolls, classic coleslaw, baked potato salad, cornbread

classic italian \$19

breaded chicken parmesan, mozzarella and basil marina topped, grilled veggie & pesto tortellini, italian zucchini, caesar salad, french bread

mediterranean chicken \$14

garlic lemon herb sauteed chicken, greek lemon herb potatoes, zucchini and squash wheels, rolls and butter

grilled bruschetta chicken \$14

marinated grilled chicken breast topped with a fresh tomato bruschetta, served with penne pesto alfredo, seasonal vegetable medley, rolls and butter

miso glazed salmon \$18

fresh atlantic filet of salmon, miso glazed, baby bok choy, jasmine rice, rolls and butter

grilled salmon filet \$18

fresh grilled salmon filet, mango salsa, coconut rice, garden salad, rolls and butter

beef medallions au poirre \$18

peppercorn crusted beef medallions, cognac cream sauce, fingerling potatoes, honey glazed baby carrots, rolls and butter

crab cakes \$22

A pair of 3 oz crab cakes served with cajun remoulade, roasted baby potatoes, steamed broccoli and cauliflower

filet and salmon \$28

petite filet drizzled with pomegranate port wine demi, salmon filet in lemon dill sauce, confetti orzo, roasted asparagus, rolls and butter

Beverages

assorted canned sodas \$1.50

bottled water, 16.90z \$1.50

perrier mini bottle \$3.00

perrier fusion cans \$3.00

lemon-guava, peach-cherry strawberry-kiwi, pineapple-mango snapple tea \$2.50 iced tea, diet tea peach tea, half & half, lemonade

bubly sparkling water \$2.50

nantucket nectars juice \$2.50



Contract Terms delivery

dietary restrictions

Please check with your event specialist if you have specific menu needs or allergy concerns.

ordering

We request 48 hours notice for orders; however, if you have a last minute request, please let us know and we will do our best to help you!

minimums

Order minimum is \$150 before tax

equipment, disposables

Disposable goods, warming units, china/glassware/linen/table/chair rental/ staff available upon request

Contact free delivery is available. All delivery staff will be wearing masks and gloves. Delivery fees vary from \$25-\$40 between 7am and 3pm

payment

Payment in full due prior to delivery unless prior arrangements are made. Credit cards are accepted and will incur a 3.5% service charge. There is no additional fee for payment by corporate check.

discounts

A 10% discount will be extended on every 5th order. We also offer a \$50 referral credit for each new client referral w/ confirmed order.