

CORPORATE LUNCH BUFFETS

Buffet-Style • Satisfying • Corporate Standard

Designed for corporate meetings, trainings, repass luncheons, and daytime gatherings. All lunch buffets are delivered ready-to-serve.

STANDARD CORPORATE LUNCH BUFFET — \$20.95 per person

20-guest minimum

Includes:

- Two hot entrées
- One hot side
- Two salads
- One cold side
- Rolls & butter
- Bottled water

INCLUDED HOT ENTRÉE SELECTIONS

Choose two for Standard | Three for Enhanced

Chicken:

- House-seasoned roasted chicken
- BBQ chicken
- Teriyaki chicken
- Crispy chicken tenders

Comfort / Crowd Pleasers:

- Italian-style beef meatballs with marinara
- Sausage & peppers

Vegetarian / Pasta:

- Baked ziti (vegetarian)
- Stuffed shells (vegetarian)

HOT SIDE SELECTIONS

Choose one for Standard | Two for Enhanced

- Roasted herb potatoes

- Garlic mashed potatoes
- Seasoned roasted vegetables
- Sautéed green beans with garlic & olive oil
- Yellow rice or rice pilaf

SALAD SELECTIONS

Choose two

- Garden tossed salad (mixed greens, tomato, cucumber)
- Caesar salad
- Mediterranean chickpea salad (VG)
- Spinach salad with seasonal toppings

COLD SIDE SELECTIONS

Choose one for Standard | Two for Enhanced

- Classic macaroni salad
- Tri-color pasta salad (Italian vinaigrette)
- Coleslaw
- Potato salad
- Garden vegetable pasta salad
- Cucumber & tomato salad (light vinaigrette)
- Chickpea & vegetable salad (VG)

ENHANCED CORPORATE LUNCH BUFFET — \$24.95 per person

25-guest minimum

Includes everything in the Standard Lunch Buffet, plus:

- One additional hot entrée
- One additional hot or cold side
- Dessert tray (cookies & brownies)

PREMIUM HOT ENTRÉE UPGRADES

- Honey baked ham (sliced) — +\$3.50 pp
- Roast beef with gravy (sliced) — +\$4.50 pp
- Chicken piccata (light lemon caper sauce) — +\$4.50 pp
- Chicken parmesan (buffet-style) — +\$4.50 pp
- Baked salmon with lemon herb butter — +\$6.50-\$7.50 pp

PREMIUM HOT SIDE UPGRADES

- Macaroni & cheese — +\$3.50 pp
- Sweet potato casserole or roasted sweet potatoes — +\$3.00 pp

DESSERT OPTIONS

Classic dessert platter featuring assorted cookies, brownies, and dessert bars. Dessert selection is chef's choice unless otherwise requested.

Dessert Add-On: +\$3.00 per person

BEVERAGE SERVICE

Included:

- Bottled water

Cold Beverage Add-Ons:

- Iced tea — +\$2.50 pp
- Lemonade — +\$2.50 pp
- Assorted bottled drinks (sodas & juices) — +\$2.50 pp

Hot Beverage Add-Ons:

- Coffee service (regular & decaf, cups, creamers, sweeteners) — +\$2.50 pp
- Hot tea service (assorted teas, honey, lemon) — +\$2.00 pp

SERVICE STYLE OPTIONS

Drop-Off Catering (Included):

Food delivered hot and ready to serve with disposable chafers, serving utensils, and serveware. Client-managed service and breakdown.

Full-Service Buffet Catering (Optional Upgrade):

- \$85 per staff member, per hour
- 2-hour minimum

Includes buffet setup, service, replenishment, and cleanup. Recommended for groups of 30+ guests or extended service times.

DIETARY & ALLERGEN INFORMATION

Vegetarian options included. Vegan and gluten-free accommodations available upon request.

Please notify us of any food allergies at the time of ordering. Our kitchen is not allergen-free.

CATERING POLICIES

Ordering Notice: 48 hours standard; 72 hours for 25+ guests.

Rush Orders: Subject to availability and rush fees.

Delivery Fees: Start at \$25 and vary by distance and delivery window.