



# CORPORATE HOT LUNCH

## PERSONALIZE YOUR OWN MENU

**All Hot Lunches Include: Choice of One Entree & Three Sides from Below  
Baby Brioche Rolls with Butter, Disposable Plates, Napkins, & Cutlery**

**Only Available Monday - Friday 9am - 4pm**  
24 Hour Notice Appreciated

### CHICKEN

#### Choose One

- White Wine Braised Chicken with a Thyme & White Wine Veloute
- Chicken Piccata with a Lemon Capers Veloute
- Parmesan Crusted Chicken with a Tomato Provencal
- Seared Chicken Breast with Artichoke Panzanella
- Grilled Chicken Breast with Fresh Mango Salsa
- Grilled Bruschetta Chicken with Fresh Tomatoes & Basil
- Grilled Chicken Breast with Sundried Tomato Cream
- Grilled Whiskey Ginger Glazed Chicken
- Panko Chicken Stuffed with Prosciutto & Asparagus
- Chicken Chevre Stuffed with Spinach & Pesto

**\$15 - Per Person**

### BEEF

#### Choose One

- Braised Beef Brisket with a Rosemary Red Wine Reduction
- Bistro Steak with a Shallot Port Reduction

**\$20 - Per Person**

Medallions of Beef Tenderloin with Red Wine Reduction & Sherried Horseradish

**\$30 - Per Person**

### PORK

#### Choose One

- Medallions of Pork Tenderloin with a Blackberry Cabernet Sauce
- Grilled Marinated Center Cut Pork Chop

**\$16 - Per Person**

- Grilled Vegetable Melange
- Sauteed Zucchini & Yellow Squash
- Green Beans with Bacon & Onions
- Green Beans with Herb Butter
- Roasted Tri-Colored Carrots with Dill
- Roasted Root Vegetables
- Creamed Spinach
- Fresh Asparagus with Lemon Zest

- Traditional Caesar Salad  
*with Homemade Garlic Croutons with Classic Caesar Dressing*
- Tossed Garden Salad  
*with Sliced Cucumber, Tomatoes, Mushrooms, Shredded Cheddar Cheese & Herbed Croutons with Choice of Dressing*
- Bibb & Romaine Lettuce Salad  
*with Strawberries, Mandarin Oranges, Toasted Almonds, & Shaved Red Onion with Vidalia Onion Vinaigrette*
- Mixed Field Greens Salad  
*with Dried Cranberries, Caramelized Pecans & Crumbled Blue Cheese with Honey Balsamic Vinaigrette*

### SEAFOOD

#### Choose One

- Blackened or Seared Tilapia with a Lemon Beurre Blanc
- Seared Tilapia with Blistered Tomatoes & Lemon Oregano Oil
- \$15 - Per Person**
- Grilled Salmon with a Capers Salsa Verde
- \$21 - Per Person**

### VEGETARIAN

#### Choose One

- Stuffed Portabella Mushroom  
*with Fresh Mozzarella & Seasonal Vegetables*
- Quinoa & Spring Vegetables Stuffed Pepper
- \$15 - Per Person**
- Eggplant Parmigiana Napoleon
- \$17 - Per Person**
- Portabella Mushroom Ravioli with Olive Oil & Herbs
- Butternut Squash Ravioli with Sage Brown Butter
- \$20 - Per Person**

### DUAL ENTREE

Medallions of Beef Tenderloin with Red Wine Reduction & Sherried Horseradish  
**and**

Your Choice of One Chicken or Tilapia Option

**\$26 - Per Person**

### SIDES

- Garlic Herb Roasted Potatoes
- Old Fashioned Mashed Potatoes
- Garlic Roasted Mashed Potatoes
- Mediterranean Orzo
- Baked Sweet Potatoes with Cinnamon Butter
- Mixed Grain Pilaf with Basmati Rice
- Tomato Fried Rice
- Bow-Tie Pasta with Pesto Cream Sauce
- BBQ Butter Potatoes

## ASIAN STIR FRY

### Choose One Type

- Beef & Broccoli
- Vegetable Stir Fry
- Garlic Chicken & Vegetables
- Pork with Orange Glaze & Vegetables
- Beef with Snow Peas & Red Peppers

**and**

- Asian Green Salad
- Romaine & Iceberg Lettuce Mix, Shredded Cabbage, Bell Peppers, Carrots, & Celery with a Sesame Ginger Vinaigrette*
- Vegetable Egg Roll with Plum Sauce
- Steamed Brown **or** White Rice

**\$14 - Per Person**

## GRAND FIESTA

- Marinated Chicken with Onions & Peppers
- Seasoned Ground Beef

### Accompaniments

- Soft Flour Tortillas - Crisp Corn Tortilla Shells
- Homemade Pico De Gallo - Tomatillo Salsa Verde - Sour Cream
- Shredded Cheddar Cheese - Shredded Lettuce
- Diced Tomatoes - Diced Onion

**and**

- Red Beans & Rice Salad
- Cinnamon Churros

**\$17 - Per Person**

## BAKED POTATO & CHILI BAR

- Tossed Garden Salad

*with Sliced Cucumbers, Tomatoes, Mushrooms, Shredded Cheddar Cheese, Herbed Croutons & Buttermilk Ranch Dressing **or** Italian Vinaigrette*

- Beef & Bean Chili
- Whole Baked Potato

### Accompaniments

- Sour Cream - Shredded Cheddar Cheese
- Crumbled Bacon - Scallions - Butter

- Baby Brioche Rolls with Butter

**\$12 - Per Person**

## MEDITERRANEAN FEAST

- Grilled Chicken Breast with Lemon Oregano Marinade
- Greek Salad
- with Kalamata Olives, Shaved Red Onion, Pepperoncini Peppers, Feta Cheese & Greek Vinaigrette*
- Mediterranean Orzo
- Steamed Green Beans with Herb Butter

- Baby Brioche Roll with Butter

**\$15 - Per Person**

## LASAGNA

### Choose One Type

- Traditional - Grilled Vegetable - Mexican - Eggplant

**and**

- Caesar Salad
- with Black Olives, Tomato Wedges, Homemade Croutons & Classic Caesar Dressing*
- Garlic Bread

**\$15 - Per Person**

*Order in Increments of 9*

## ITALIAN FAVORITES

### Choose One Type

- Chicken Limone - Chicken Marsala - Grilled Italian Marinated Chicken

**and**

- Bow Tie Pasta with Tomato Basil
- or**
- Stuffed Shells with Marinara

- Italian Salad
- with Sliced Tomatoes, Black Olives, Cucumber, Pepperoncinis Peppers, Pecorino Romano & Herbed Italian Vinaigrette*

- Rosemary Focaccia with Butter

**\$15 - Per Person**

## DESSERTS

- |  |                 |
|--|-----------------|
| Assorted Bar Cookies                   | <b>\$2 each</b> |
| Assorted Jumbo Cookies                 | <b>\$2 each</b> |
| Cheesecake Triangles                   | <b>\$2 each</b> |
| Rice Crispy Triangles                  | <b>\$2 each</b> |
| Cupcakes - <i>Chocolate or Vanilla</i> | <b>\$2 each</b> |
| Chocolate Truffles                     | <b>\$2 each</b> |
| French Macarons                        | <b>\$3 each</b> |
| Chocolate Dipped Strawberries          | <b>\$3 each</b> |
| Cookie Sandwich                        | <b>\$5 each</b> |

*All options are buffet-style and can be served by My Chef Catering staff in a safe and healthy way.  
**If you are interested, all meals can be packaged individually for a \$2 per person additional charge.***