

Executive Room-Temperature

Minimum 15 person order \$19.99 per person

Includes the following: Assorted Gourmet Cookies, Assorted Coke and bottled water, Fresh Rolls & Butter, and all disposable goods

Pick two entrees:

Panko Crusted Chinese Five-Spiced Chicken Cutlet

(Served with sweet chili sauce and spicy mayo.)

Grilled Italian Herb Crusted Chicken

(Served with roasted artichoke hearts, and plum tomatoes.)

Grilled Marinated Chicken Breast

(Served with mango red onion salsa.)

Roasted Tex-Mex Style Pork Loin

(Served with a spicy chipotle tomato sauce.)

Herb Roasted Sliced Bistro Steak

(Served with horseradish cream and charred tomato salsa.)

Asian BBQ Grilled Salmon

(Served with Napa vegetable slaw and sesame ginger dressing.)

Herb Grilled Salmon

(Served with charred tomato lime salsa.)

Seared Sesame Crusted Sushi Grade Tuna Loin

Market Price Applies

(Served with wasabi cream.)

Pick two seasonal salads:

Caesar Salad

(With crisp romaine, shaved parmesan cheese, croutons and creamy dressing)

Tossed Salad

(With shredded carrots, grape tomatoes, & cucumbers)

Baby Spinach Salad

(With Bermuda onions, sliced mushrooms, crumbled feta and seasoned croutons)

Baby Field Greens Salad

(With dried cranberries, gorgonzola, and candied walnuts)

Tuscan Pasta Salad

(With roasted red peppers, sun-dried tomatoes, spinach, shaved parmesan cheese, & pesto)

Toasted Orzo Salad

(With Kalamata and green olives, roasted red peppers, feta cheese, & oregano dressing)

Tabbouleh Salad

(With plum tomatoes, lemon juice, extra virgin olive oil, green onion, chopped parsley, mint and a hint of cilantro)

Tuscan Pasta Salad

(With roasted red peppers, sun-dried tomatoes, spinach, shaved parmesan cheese, & pesto)

Grilled Asparagus

(With a roasted red pepper sauce)

Old Fashion Potato Salad

(With a classic mustard & Mayo base)

Garbanzo Bean Salad

(With cumin & tri-color peppers)

Grilled Seasonal Vegetables

(With a balsamic drizzle)

Cucumber, Tomato & Red Onion Salad

(With a lemon olive oil dressing)

Roasted Corn & Black Bean Salad

(With peppers & cilantro)

Organic Quinoa Salad

(With dried cranberries, corn, and spinach with a citrus vinaigrette)

Fresh Lo Mein

(With carrots, snap peas, broccoli, red peppers, & sesame ginger dressing)

Moroccan Cous Cous

(Garnished with golden raisins, apricots, & almonds)