



LUNCHEON MENUS

Please select one.

Contact for pricing and order quantities. No substitutions.

MENU 1

Grilled Chicken Breast

Marinated in Mediterranean spices.

Herbed Rice Pilaf

Fluffy with herbs and spices.

Roasted Seasonal Vegetables

Medley of zucchini, bell peppers, and carrots roasted with olive oil.

Greek Salad

Tomatoes, cucumbers, olives, and feta cheese with a light vinaigrette.

MENU 2

Baked Chicken Parmesan

Topped with marinara and mozzarella cheese.

Pasta

Cavatappi tossed in garlic butter

Sautéed Vegetable Blend

Medley of zucchini, bell peppers, and carrots sautéed with olive oil.

Caprese Salad

Fresh mozzarella, tomatoes, basil, and balsamic drizzle.

MENU 3

BBQ Ribs

Slow-cooked ribs in tangy BBQ sauce.

Roasted Potatoes

Salt, pepper, butter and parsley.

Coleslaw

Shredded cabbage and carrots in a creamy dressing.

Garden Salad

Mixed greens, tomatoes, cucumbers, and choice of dressings.

MENU 4

Pan-seared Salmon

Served with a lemon butter sauce.

Colcannon

Creamy mashed potatoes mixed with cabbage.

Honey-Glazed Carrots

Sweet carrots glazed with honey and butter.

Caesar Salad

Romaine lettuce, shredded parmesan, croutons and Caesar dressing.

MENU 5

Jerk Chicken

Spicy marinated chicken grilled to perfection.

Grilled Vegetable Medley

A mix of seasonal vegetables grilled and seasoned.

Rice and Beans

Coconut rice cooked with kidney beans and spices.

Tropical Fruit Salad

Fresh tropical fruits like pineapple, mango, and papaya