



...Hot Delivered Luncheons...

Things to know & what's INCLUDED:

- *Hot Breakfast, Cold Breakfast or Hot Lunches...20-* person minimum for delivery – pickup at our kitchen is available for less than 20
- A minimum of **two (2)** days notice is most appreciated; three or more days is greatly appreciated. For less than two days – please call. We'll do our best to serve you
- Cancellations can be made no later than by 10:00 am the business day prior, or a 50% fee is charged.
- Delivery/Return pickup fees are **\$30 and up**, depending on zip code and degree of difficulty to make delivery. IE: lots of stairs, loading dock procedures and/or restrictions, we just have to charge a bit more. Please tell us of any of these, when ordering, so we can quote you properly.
- Please allow us a 30-minute window of time for the delivery.
- State and county food and beverage sales tax of 8.25% will be applied on all orders.
- Payment is due the day of delivery. An invoice will be emailed, at least one business day prior to delivery.
- Corporate accounts can be set up with terms of net 7 to 14 days.
- We gladly accept Visa, Master Card or American Express. Your credit card order will be processed the day before or day of the delivery.
- “Standard” and “Premium” Hot lunch entrees **cannot** be mixed.
- An entrée plus **two (2) sides** (ie: salad, vegetable, starch or dessert) plus rolls and butter ~ ***additional sides (salad, vegetable, starch or dessert) are available for an additional charge of \$2.25 per guest***
- All chafing dishes, platters/bowls and serving pieces are included. As are disposable plates, flatware, napkins, salt & pepper packets and cups
- Sweet and unsweetened tea, sugar substitutes, sugar packets and sliced lemon
- Bags of ice are \$2.10 per, plus sales tax. Please do let us know needed

Note: For a casual dinner buffet with larger portions, please add \$4.20 per guest. Delivery fees after 4:00 are \$35 and up.



Our "Standard" Entrée Selections ~ \$12.95 per guest

Chicken Entrée's...

- ~Chicken Teriyaki with Fried Rice
- ~Greek Seasoned & Grilled Bone-in Chicken Breasts & Thighs
- ~Chicken Breast Piccata with Capers & Mushrooms in Chardonnay Citrus Sauce
- ~Crown Chicken Breasts (our signature Pecorino cheese encrusted & oven roasted)
- ~Country Captain Chicken Breasts (boneless chicken breast in a lightly curried tomato sauce with green peppers, currants & slivered almonds. Great with our rice pilaf)
- ~Curried Chicken Divan with Broccoli
- ~Lemon-Oregano Marinated & Grilled Bone-in Chicken Breasts & Thighs
- ~Sicilian Chicken Breasts (seasoned bread crumb encrusted and smothered with slow-cooked onions, crushed tomato & herbs)
- ~Texas Style Marinated & Grilled Chicken Pieces (three days minimum notice)

Beef Entrée's...

- ~Braised, Sliced Beef Roast with Mushroom Gravy
- ~Tomato Glazed Meatloaf with Gravy
- ~Beef Tips in Mushroom Gravy & Butter Parsley Noodles
- ~Chicken Fried Steaks with Country Gravy
- ~Slow Roasted, Sliced Texas Style Beef Brisket (three days minimum notice)
- ~Jamaican Burgers with Orange-Chipotle Aioli

Pork Entrée's...

- ~Country Pork Ribs Slow Cooked in BBQ Sauce
- ~Pork Cutlets with Capers & Mushrooms in a Chardonnay Citrus Sauce
- ~Sicilian Pork Cutlets (seasoned bread crumb encrusted and smothered with slow-cooked onions, crushed tomato & herbs)
- ~Crown Pork Cutlets (our signature Pecorino cheese encrusted & oven roasted)
- ~Slow Roasted, Sliced Texas Style Boston Pork Butt (three days minimum notice)
- ~Pulled Vinegar based BBQ Pork, sided by thick rich BBQ Sauce & Buns

Pasta Entrée's... (choice of penne, mostaccioli or rigatoni ~ please specify your choice)

- ~Three-Pepper & Feta
- ~Gorgonzola & Toasted Walnuts
- ~Asiago Chicken & Spinach
- ~Pomodoro (with chicken strips ~ please add \$2 per guest)
- ~Puttanesca
- ~Primavera with Alfredo **or** Marinara Sauce

Our "Premium" Entrée Selections ~ \$14.95 per guest

Chicken Entrée's...

- ~Tuscan Chicken Cakes with Tomato-Basil Sauce, Parmigiano-Regiano Cheese & Linguini
- ~Seared Boneless Chicken Breast with Creamy Pesto, Artichoke Hearts & Sun-dried Tomatoes
- ~Mediterranean Boneless Chicken Breasts (montrachet cheese, kalamata olives, sun-dried tomatoes and green onions)
- ~Sesame Crusted Breasts with Orange-Sweet Potato Stir-fry
- ~Sherry-Mushroom Turkey Tetrazini with Aged Cheddar
- ~Chicken & Shrimps in Sherry-Paprika Sauce with Sauteed Mushrooms & Basmati Rice

Beef Entrée's...

- ~Parma Ham & Provolone Meatloaf
- ~Marsala Mushroom Meatloaf with Creamy Peppercorn Sauce
- ~Burgundy Marinated & Grilled Flank Steak with Mushrooms & Onions
- ~Sirloin Beef Broccoli with Vegetable Fried Rice
- ~Swiss Steak with Goat Cheese Mashed Potatoes
- ~Sirloin Beef Stroganoff with Buter Parsley Noodles

Pork Entrée's...

- ~Cutlets with Creamy Green Peppercorn Sauce **or** Mushroom-Madiera Sauce
- ~Cutlets with Granny Smith Apples & Pancetta Mashers
- ~Cognac Cream Sauced Medallions

Seafood Entrée...

- ~Crown Tilapia Fillet (our signature Pecorino cheese encrusted & oven roasted)

Pasta Entrée's...

- ~Three Cheese Tortellini with Bolognese Sauce
- ~Penne with Prosciutto & Pisselli in Dijon Cream Sauce
- ~Smoked Salmon & Goat Cheese over Fettuccini
- ~Fettuccini with Porcini Cream Sauce
- ~Penne alla Capresse (baked with Italian sausages & eggplant in marinara)
- ~Mostaccioli al Forno (baked with ricotta & spinach in Marinara and cheeses)
- ~Sicilian Meat filled Lasagna
- ~Roasted Vegetable Lasagna with Béchamel Sauce

Seafood Entrée's ~ please add \$2.60 per guest

- ~Rosemary Mustard Grilled Salmon
- ~Sake Steamed Salmon
- ~Crab Cakes with Lemon-Caper Aioli **or** Remoulade
- ~Grilled Salmon with Pesto Hollandaise



Salad Choices...

- ~Confetti Spinach Salad (shredded carrots, jicama and red cabbage with balsamic vinaigrette)
- ~Sun-dried Tomato Vinaigrette Couscous
- ~Mixed Greens, Mandarin Oranges & Sugared Pecans with Citrus Vinaigrette
- ~Classic Caesar Salad with our In-House Made Dressing & Garlic- Cheese Croutons
- ~Garden Salad (romaine, iceberg, shredded carrots & red cabbage, tomatoes, cucumbers and red onion slivers) with... Choice of two dressings.....ranch, creamy Italian, balsamic vinaigrette, Greek vinaigrette or creamy blue cheese
- ~Country Coleslaw
- ~Southern Broccoli Salad

Vegetable Choices...

- ~Roasted Vegetables with Garlic, Fresh Herbs, & Olive Oil
- ~Petite Green Beans with Pesto **or** Lemon-Sage Butter **or** Pecan Butter **or** Dill Butter
- ~Braised Collard Greens with Bacon
- ~Sautéed Zucchini & Green Beans with Herbed Butter
- ~Spinach with Olives, Raisins & Nuts
- ~Creamed Spinach & Sautéed Mushrooms **or** Creamed with Parmesan Crumb Crust
- ~Cheesy Broccoli **or** Creamed Corn Casserole
- ~Southern Squash Casserole
- ~Dill Buttered **or** Brown Sugar Glazed Baby Carrots
- ~Dill Buttered Medley of Cauliflower, Carrots & Broccoli
- ~Green Bean Casserole with Onion Rings Crust
- ~Southern Green Beans with Country Ham

Potatoes, Rice & Others Sides...

- ~Red Bliss Potatoes Roasted with Herbs, Garlic & Olive Oil
- ~Horseradish Butter Roasted Red Bliss Potatoes
- ~Roasted Red Bliss & Sweet Potatoes
- ~Hash Brown Potato Casserole with Aged Cheddar
- ~Garden White & Wild Rice Pilaf
- ~Rice Pilaf
- ~Green Chili & Monterey Jack Rice
- ~Orzo Au Gratin
- ~Home Style Mashed Potatoes
- ~Spanish Rice
- ~Rice with Pimiento Olives & Monterey Jack Cheese
- ~Chinese Fried Rice
- ~Creamy Macaroni & Cheese

Dessert Choices...

- ~Banana Pudding
- ~Assorted Freshly Baked Cookies
- ~Assorted Bar Desserts
- ~Red Velvet **or** Carrot Cakes Squares
- ~Boston Cream Pies
- ~Sugar Topped Apple Pie
- ~New York Cheesecake with Fudge Sauce
- ~Sliced Three-flavored Pound Cake
- ~Ganache Iced Brownies
- ~Pecan Pie Squares
- ~Apricot-Walnut Bars
- ~Razzle Apple Streusel Squares

"Specialty" Selections...

Fajita Bar ~ \$12.85 per guest

Seasoned Beef **or** Chicken with Sautéed Peppers & Onions (please add \$1.75 for a combo of both)
Condiments: sour cream, shredded sharp cheddar, Pico de Gallo, shredded lettuce & guacamole
Soft Flour Tortillas, Spanish Rice & Frijoles
Chocolate Kahlua Iced Brownies

Taco Bar ~ \$12.55 per guest

Seasoned Shredded Beef **or** Chicken (please add \$1.45 for a combo of both)
Condiments: sour cream, shredded cheddar & salsa jack cheese, Pico de Gallo, fresh cilantro, shredded lettuce, soft flour tortillas and crisp corn tortillas
Spanish Rice & Frijoles
Chocolate Kahlua Iced Brownies

Baked Potato Bar with Garden Salad ~ \$11.85 per guest

Condiments: sautéed mushrooms, steamed broccoli, whipped herb butter, green onions, sour cream, cheddar cheese and bacon pieces
Garden Salad with choice of Creamy Ranch **or** Italian Vinaigrette
Assorted Freshly Baked Cookies

Ultimate White Bean Chicken Chili ~ \$12.35 per guest

Condiments: fresh cilantro, pepperjack & cheddar cheeses, sour cream and crushed tortilla chips
Garden Salad with choice of Creamy Ranch **or** Italian Vinaigrette
Assorted Bar Dessert Bites