**LUNCH BEGINNINGS**
Choose one to accompany Lunch Entrée Selection

- **Citrus & Spiced Pecan Salad** (V, GF)
  Mixed Greens, Orange Slices, Craisins, Spiced Pecans, Citrus Vinaigrette

- **Caesar Pomodoro Salad**
  Romaine, Shredded Asiago, Petite Heirloom Tomatoes, Seasoned Croutons, Caesar Dressing

- **Midwest Salad (V)**
  Lettuce Blend, Baby Greens & Kale, Roasted Tomato Wedges, Cheese Curds, Seasoned Croutons, Italian Dressing

- **Roasted Vegetable Salad (V, GF)**
  Roasted Cauliflower, Carrots, & Purple Onions, Lettuce Blend, Lemon Tahini Dressing

- **Heirloom Caprese Salad (V)**
  Mixed Greens, Carrot Shreds, Heirloom Tomatoes, Perlini Mozzarella, Seasoned Croutons, Italian Vinaigrette

- **Sun-Flower Salad** (Vegan, GF)
  Romaine & Baby Lettuce Greens, Carrot Shreds, Cauliflower, Roma Tomatoes, Sunflower Seeds, Agave-Balsamic Vinaigrette

- **Uptown Salad (V, GF)**
  Mixed Romaine, Spinach & Iceberg, Diced Cucumbers & Tomatoes, White Cheddar, Spiced Walnuts, Honey-Sesame Vinaigrette

- **House Salad (V)**
  Romaine & Baby Lettuce Greens, Grape Tomatoes, Cucumbers, Shaved Parmesan Cheese, Seasoned Croutons, Champagne Vinaigrette

- **Asian Salad (V)**
  Romaine, Carrot, Purple Cabbage, Napa Shreds, Red Peppers, Mandarin Oranges, Crispy Wontons, Sesame-Ginger Miso Dressing

**LUNCH MEDLEYS**
Includes a Lunch Beginning, our Freshly Roasted Dunn Brothers Coffee, Hot Tea

- **Chicken Bella & Spinach Tortelloni** ................. $24.50
  Grilled Chicken Breast on Spinach & Roasted Garlic Tortelloni with Lemon White Cheddar Cream Sauce, Assorted Breadsticks

- **Grilled Chicken & Butternut Squash Risotto** ....... $22.50
  Arborio Rice simmered with Butternut Squash, Sage, & Parmesan Cheese, with Grilled Chicken Breast, Assorted Rolls

- **Chicken Pot Pie** ........................................ $22.50
  Housemade Stew of Sautéed Chicken & Vegetables finished with a Flaky Pastry Crust, Assorted Breadsticks

- **Braised Beef Ravioli** .................................... $27.50
  Tender Steak Braised in Red Wine blended with Asiago & Parmesan cheese wrapped in Egg Pasta, served with our Niçoise Wine Sauce, Petite Green Beans, Assorted Rolls

- **Beef Wellington** ......................................... $26.50
  Petite Sirloin, Crimini Mushroom-Garlic Sauce baked in a Flaky Puff Pastry, Parkerhouse Rolls

- **Southwest Beef Pot Pie** ............................... $25.50
  Housemade Stew of Southwest Sautéed Beef Tips with Peppers, Onions, Corn & Black Beans finished with our Flaky Crust, Corn Muffins

  All prices subject to a 22% service charge and applicable taxes.
**LUNCH ENTREES**

*Includes a Lunch Beginning, our Freshly Roasted Dunn Brothers Coffee, Hot Tea & a Freshly Baked Bread Basket*

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
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<tbody>
<tr>
<td>Basil-Thai Chicken</td>
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<td>Black Garlic Chicken</td>
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<td>Cilantro Lime Chicken</td>
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<td>Italian Meatballs</td>
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<td>Buttermilk Chicken</td>
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<td>Herb Marinated Pork Chop</td>
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<td>Sweet Thai Chicken (GF)</td>
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<tr>
<td>Classic Meatloaf (GF)</td>
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<tr>
<td>Grilled Sirloin Steak (GF)</td>
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<td>Southwest Stuffed Chicken</td>
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<tr>
<td>Chicken Makhani</td>
<td>$29.95</td>
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</table>

All prices subject to a 22% service charge and applicable taxes.
SALAD ENTREES
Includes our Freshly Roasted Dunn Brothers Coffee, Hot Tea & Freshly Baked Bread

**Greek Salad**
Hearts of Romaine & Iceberg Lettuce, Petite Tomatoes, Cucumbers, Onion, Feta Crumbles, Kalamata Olives, Pepperoncini, Greek Oregano Vinaigrette, Pita Chips with Hummus (no bread basket)

- **Grilled Chicken Breast** .......................................................... $23.95
- **Seared Fresh Salmon** .................................................. $32.95
- **Roasted Chickpeas (V)** .................................................. $20.95

**KCI Signature Salad (GF)**
Baby Lettuce Greens & Hearts of Romaine, Roasted Potatoes, Petite Green Beans, Amablu Cheese and Fresh Chives, Molasses Balsamic Vinaigrette

- **Herb Encrusted Sliced Sirloin** ........................................ $30.95
- **Herb Encrusted Fresh Salmon** .................................... $33.95
- **Herb Encrusted Grilled Chicken Breast** ..................... $25.95
- **Herb Encrusted Grilled Portabella (V)** ...................... $24.95

**Apple Walnut Salad (GF)**
Mixed Greens, Seasonal Apple Matchsticks, Toasted Walnuts, Craisins, Crumbled Stilton Cheese, Apple Cider Vinaigrette

- **Grilled Chicken Breast** .................................................. $23.95

**Southwest Salad (GF)**
Romaine & Iceberg Lettuces, Black Bean Pico, Shredded Cheddar Cheese, Ripe Olives, Seasoned Crispy Tortilla Strips, Chipotle Salsa Ranch Dressing

- **Sliced Memphis Sirloin** .................................................... $26.95
- **Grilled Chicken Breast** .................................................. $22.95
- **Grilled Portabella (V)** ................................................. $22.95

**LUNCH BUFFET** - Service Attendant(s) Required*
Includes our Freshly Roasted Dunn Brothers Coffee & Hot Tea
50 guest minimum required

**Indoor Grill** .................................................................................................................. $28.95
Creamy Cole Slaw, Fresh Sliced Watermelon Cup, Baked Beans, Hamburger, Grilled Chicken Breasts, Vegan Beyond Burgers, Sliced Cheddar Cheese, Tomatoes, Onion, Lettuce, Hamburger Buns, Potato Chips with Onion Dip, BBQ Sauce and Condiments

**Italian** .......................................................................................................................... $31.95
Caesar Pomodoro Salad, Penne Pasta, Italian Sausage, Beef Meatballs, Eggplant Parmesan, Marinara & Alfredo Sauces, Petite Green Beans with Red Peppers, Parmesan Cheese, Assorted Breadsticks

**Southern** .................................................................................................................... $32.95
Salsa Ranch Salad, Chipotle Ranch Dressing, BBQ Beef, Buttermilk Fried Chicken Breast, Petite Black Bean Pot Pie, Mac and Cheese, Corn Succotash, Sliced Dinner Rolls, Corn Muffins

*Service attendant(s) required. Inquire with your catering sales manager for any additional cost.

All prices subject to a 22% service charge and applicable taxes.
### LUNCH DELI BUFFET

**Craft Your Own** – All Prepackaged  
*Includes Freshly Roasted Dunn Brothers Coffee & Hot Tea*

- **$26.95 PER GUEST** *(100 guest minimum required)*

**WEDGE & WRAP:** Select Three Sandwiches
- Focaccia Wedges: Roast Chicken Caesar, Ham & Swiss, Turkey-Pesto Provolone or Roasted Veggie
- Wraps: Chicken Bacon Ranch, Duo Turkey-Honey Dijon, or Tuscany Vegan

**SALAD:** Select Two
- Sun-Flower Salad Platter (V, GF)
- Craisin Rice Trio Salad (Vegan, GF)
- Tri Color Power Slaw (Vegan, GF)
- Fresh Garden Pasta Salad (Vegan)
- Butternut Squash Quinoa (Vegan)

**CHIPS & DIPS:** Select One
- Ripple Potato Chips & Charred Onion Dip (V, GF)
- Crispy Naan Dippers with Red Pepper Hummus (Vegan)
- Pita Wedges with Hummus (Vegan)
- Tortilla Chips with Elote Dip (V, GF)
- Tortilla Chips with Salsa (V, GF)

**ALA CARTE ADDITIONS**
- Fresh Fruit Compote ........................................ $7.50 each
- Grapes & Strawberry ........................................ $4.25 each
- Fresh Vegetables and Spinach Dip .................. $6.50 each

Homemade Soups* .................................................. $4.95 per guest
- Wild Rice (V)
- Tomato-Basil (V)
- Minestrone (V)
- Beer Cheese (V)
- Corn Chowder (V)
- Chicken Noodle
- Vegetable Beef
- Ham & Cheddar
- Curry Chicken Vegetable

*Service attendant(s) required. Inquire with your catering sales manager for any additional cost.

### HOT LUNCH BUFFET

**Craft Your Own** – Service Attendant(s) Required*  
*Includes Freshly Roasted Dunn Brothers Coffee & Hot Tea*

- **TWO ENTRÉE** $32.95 PER GUEST *(50 guest minimum)*
- **THREE ENTRÉE** $34.95 PER GUEST *(100 guest minimum)*

**SALAD:** Select Two  
- Caesar Pomodoro
- Apple Cranberry Cole Slaw (Vegan, GF)
- Fresh Garden Pasta Salad (Vegan)
- House Salad with Champagne Vinaigrette (V)
- Citrus, Romaine & Spiced Pecan (V, GF)

**ENTREE:**
- Chicken Mornay
- Chicken Paprikash with Egg Noodles
- Chicken Dijon
- Chicken Pot Pie (buffet size)
- Swedish Beef-Wild Rice Meatballs
- Meatloaf with Tomato Glaze (GF)
- Vegan Meatloaf (GF)
- Portabella Paprikash with Egg Noodles (V)
- Cilantro Lime Chicken (GF)
- Sweet Thai Chicken (GF)
- Oven Baked Chicken (GF)
- Citrus Glazed Chicken (GF)
- Buttermilk Fried Chicken with Country Gravy
- Eggplant Parmesan (V)

**VEGETABLES:** Select One
- Broccoli, Cauliflower & Carrots (V, GF)
- Petite Green Beans (V, GF)
- Sliced Carrots (V, GF)
- Buttered Corn (V, GF)
- Green Bean Casserole (V)
- Broccoli Florets (V, GF)

**STARCH:** Select One
- Oven Roasted New Potatoes (V, GF)
- White Cheddar Au Gratin (V, GF)
- Parmesan Orzo (V)
- Jasmine Garden Pilaf (V, GF)
- Mashed Potato with Gravy (V, GF)
- Old Fashioned Mac & Cheese (V)
- Cilantro Herb Wild Rice (V)

**BREAD BASKET:** Select One
- Parkerhouse Rolls, Breadsticks, or Rustic Breads

All prices subject to a 22% service charge and applicable taxes.
BOXED LUNCHES
Minimum order Ten per Variety, Four Variety Limit.

All-In-Ones .................................................................................................................................................... $20.95

Wedge Sandwiches with Variety of Petite Accompaniments:
1oz Bag Potato Chips, Petite Side Salad* (Choice), Grape Cup, Petite Cookie
Canned Soda or Bottled Water (1 per person, 50% of each unless otherwise indicated)

Roasted Chicken Caesar Wedge
Romaine, Caesar Cream Cheese, Asiago Focaccia

Triple Turkey Wedge
Deli Roasted, Smoked, & Honey-Pepper Turkey, Lettuce, Italian Aioli, Caramelized Onion Egg Focaccia

Smoked Turkey-Honey Dijon Wedge
Honey-Dijon Cream Cheese, Lettuce, Marble Pumpernickel Focaccia

Turkey-Provolone Wedge
Pesto, Lettuce, Whole Grain Focaccia

Natural Ham & Swiss Wedge
Mustard Aioli, Lettuce, Egg Focaccia

Roasted Veggies Wedge (Vegan)
Hummus, Lettuce, Rosemary Red Pepper Focaccia

*Petite Side Salad Select one per event: Apple Cranberry Slaw (V,GF), Basil Penne Pasta (V), or Butternut Quinoa Salad (V)

Build-A-Bag Lunch ........................................................................................................................................... $22.95
Choice of Sandwich or Petite Entrée Salad, Side, Dessert & Beverage (12oz Soda or Water)

Sandwiches/ Entrée Salad:
Chicken Apple Waldorf (Whole Wheat Focaccia Wedge)
Roast Beef & Provolone (Caramelized Onion Focaccia Wedge)
Bourbon Mustard & Ham (Pumpernickel Bun)
Southwest Chicken (Pepper Jack Bun)
Smoked Turkey Kale Pesto (Wheat Bun)
Duo Turkey Wrap
Tuscan Vegan Wrap (V)
Basil Chicken Salad Croissant
Chickpea Salad Croissant (V)
Petite Turkey Chef Salad (GF)
Petite Chicken Caesar Salad
Petite Veggie Chef Salad (V, GF)
Vegan Chickpea Salad Lettuce Wrap (Vegan, GF)

Sides: (Select one)
Corn & Edamame Salad (V, GF)
Classic Potato Salad (V, GF)
Red Skin Potato Salad (V, GF)
Craisin Rice Trio Salad (Vegan, GF)
Fresh Garden Pasta Salad (Vegan)
Market Pasta Salad (V)
Mixed Grapes (Vegan, GF)
Tri-Color Power Slaw (Vegan, GF)
Food Should Taste Good Chips (V, GF)
Assorted Old Dutch Chips 1.5oz (V, GF)

Dessert: (Select one)
Crispy Rice Bar (GF)
Fudgy Brownie (V)
Cookie (V)
Granola Bar (GF, Vegan)
Mixed Grapes (GF, Vegan)

All prices subject to a 22% service charge and applicable taxes.
SWEET ENDINGS

Chocolate Mousse Torte ................................................................. $6.25
Devil’s Food Cake alternated with a Caramel-Chocolate Mousse, finished with Chantilly Cream

Blueberry Lemon Bavarian Cheesecake ........................................... $7.95
Lemon-Blueberry Cake layered with Blueberry Curd and Lemon Cheesecake Mousse, Toasted Vanilla Meringue & Blueberry Sauce

Mocha Chai Cake ........................................................................ $5.95
Cardamom Cake layered with Chai Mousse and Coffee Cream, finished with Chocolate Streusel, Chocolate Ganache

Chocolate Blackout Cake (Vegan) ................................................... $5.95
Layers of Fudgy Chocolate Cake, Dark Chocolate Ganache and Chocolate Crumbs, with a Raspberry Sauce & Raspberries

Chocolate Brownie Cheesecake ..................................................... $5.95
Vanilla Bean Cheesecake baked atop a Fudgy Brownie Base, with Dark Chocolate Whipped Cream & Chocolate Sauce

S’mores Entremet ........................................................................ $7.25
Layers of Graham Cake, Milk Chocolate Mousse, and Dark Chocolate Ganache finished with Toasted Marshmallow Meringue and Cinnamon Graham Streusel

Key Lime Napoleon ...................................................................... $7.25
Key Lime Curd layered with Graham Cracker Crumbs, Toasted Coconut, finished with Whipped Cream & Passion Fruit Coulis

Mississippi Mud Cake .................................................................. $6.25
Decadent Dark Chocolate Cake blended with Toffee Bits baked on a Chocolate Crust finished with Whipped Cream

Peanut Butter & Strawberry Entremet ............................................. $6.25
Layers of Milk Chocolate Peanut Crunch, Peanut Butter Cake, Raspberry Jam & Strawberry Mousse finished with Peanut Butter Cream, Toasted Peanuts, and Strawberry Sauce

Tiramisu ....................................................................................... $7.95
An Italian Classic made with layers of Silky Mascarpone & Sponge Cake soaked in Coffee & Rum Syrup, dusted with Cocoa, finished with Chocolate Sauce

Lemon Rosemary Entremet ............................................................ $8.50
A Lemon Rosemary Cake layered with Lemon Cream & Chevre Cheesecake Mousse, finished with Buttery Streusel, Candied Pine Nuts & Blackberry Sauce

Chocolate-Raspberry Flourless Cake (GF) ...................................... $8.95
Layers of Flourless Chocolate Cake & Chocolate-Raspberry Ganache, finished with Dark Chocolate Cream & Raspberry Coulis

Raspberry Swirl Cheesecake .......................................................... $7.95
New York Vanilla Cheesecake with Raspberry Jam, baked on a Graham Crust served with Raspberry Coulis & Whipped Cream

German Chocolate Entremet ....................................................... $7.95
Layers of Caramel and Chocolate Cake, Coconut-Pecan Filling, and Milk Chocolate Mousse, finished with Dark Chocolate Ganache, Candied Pecans, and Chocolate Sauce

All prices subject to a 22% service charge and applicable taxes.