

LUNCH BEGINNINGS

Choose one to accompany Lunch Entrée Selection

Garden Goddess (v, gf)

Lettuce Blend, Chopped Broccoli, Cauliflower, Carrot, & Petite Tomatoes, Green Goddess Dressing

Caesar Pomodoro Salad

Romaine, Shredded Asiago, Petite Heirloom Tomatoes, Seasoned Croutons, Caesar Dressing

Vegan Caesar Salad (vegan)

Romaine, Vegan Parmesan, Vegan Crouton, Housemade 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

LUNCH MEDLEYS

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

Chicken Bella & Spinach Tortelloni\$25.95

Grilled Chicken Breast on Spinach & Roasted Garlic Tortelloni with Lemon White Cheddar Cream Sauce, Assorted Breadsticks

Chicken Pot Pie\$22.95

Housemade Stew of Sautéed Chicken & Vegetables finished with a Flaky Pastry Crust, Assorted Breadsticks

Florentine Chicken Wellington\$22.95

Flaky Puff Pastry filled with a Chicken Breast, Spinach, Apples and Cheddar Cheese, Assorted Rolls

Grilled Chicken & Butternut Squash Risotto\$22.95

Arborio Rice simmered with Butternut Squash, Sage, & Parmesan Cheese, with Grilled Chicken Breast, Assorted Rolls

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

Fiesta Salad (v,gf)

Romaine, Purple Cabbage, Pickled Onions, Radish, Black Beans, Cojita Cheese, Petite Heirloom Tomatoes, Crispy Tortilla Strips Chili Lime Vinaigrette

Southwest Beef Pot Pie..... \$25.95

Housemade Stew of Southwest Sautéed Beef Tips with Peppers, Onions, Corn & Black Beans finished with our Flaky Crust, Corn Muffins

Braised Beef Ravioli\$28.95

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

Vegan Ratatouille En Croute \$25.95

Vegan Sun-Flower Salad with Agave Balsamic Vinaigrette, A Blend of Fresh Zucchini, Eggplant, Tomatoes, Peppers, Onion, Garlic Herbs simmered & baked under Flaky Puff Pastry, Herbed Vegan Roll with Margarine

LUNCH ENTREES

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

Basil-Thai Chicken **\$24.50**

Chicken Breast seared with Fresh Basil, Thai Chilies in a fragrant Oyster Sauce, Jasmine Rice, Stir-Fry Fresh Vegetables

Katsu Chicken **\$27.95**

Panko-Breaded Chicken Breast baked and topped with an Asian Katsu Sauce, Spinach & Sundried Tomato Quinoa, Housemade Pickles

Black Garlic Chicken (gf) **\$25.95**

Balsamic Maple Marinated Boneless Chicken Breast with Black Garlic Cream Sauce, Roasted Red Skin Potatoes, Julienne Vegetable Trio with Petite Green Beans

Cilantro Lime Chicken **\$27.95**

Sautéed Chicken Breast topped with Cilantro-Lime Cream Sauce, Herbed Wild Rice, Fresh Broccoli, Cauliflower & Carrots

Italian Meatballs **\$27.50**

Italian Beef Meatballs served with Three Cheese Ravioli, Marinara Sauce, Grated Parmesan Cheese, Petite Green Beans

Buttermilk Chicken **\$26.50**

Buttermilk Sautéed Chicken Breast with Country Gravy, Housemade Three Cheese Mac, Fresh Vegetable Medley

Herb Marinated Pork Chop (gf) **\$29.95**

Grilled Pork Chop with a Bourbon-Peach Chutney, Parsley Buttered New Potatoes, Petite Green Beans

Sweet Thai Chicken (gf) **\$24.95**

Sautéed Chicken Breast with Sweet Thai Cream Sauce, Jasmine Rice Pilaf, Seasonal Vegetable Blend

Southwest Stuffed Chicken **\$26.95**

Chicken Breast with a Cornbread Stuffing topped with Shishito Salsa Verde and Cotija Cheese, Black Bean Cake

Classic Meatloaf (gf) **\$24.95**

Individual Housemade Meatloaf with Tomato Glaze, Mascarpone Mashed Potatoes, Buttered Corn

Southwestern Flank Steak (gf) **\$35.95**

Thinly Sliced Memphis Rubbed Flank Steak with Chile Corn Salsa, Sour Cream & Green Onion Mashed Potatoes, Green Beans with Julienned Carrots

Chicken Parmigiana **\$29.95**

Italian Herb & Panko-Breaded Chicken Breast with Provolone Cheese served atop Marinara Sauce, Spinach-Roasted Garlic Tortelloni, Chef's Vegetable Blend

Jamaican Chicken **\$27.95**

Jerk Seasoned Chicken Breast with BBQ Sauce, Roasted Potato Medley, Petite Green Beans with Red Peppers

Chicken Makhani (gf) **\$30.95**

Chicken Breast marinated in Seasoned Yogurt, Lemon, Shallots & Ginger finished with Butter and Cream, served over Turmeric Rice with Roasted Vegetables and Grilled Naan (not gf) (no bread basket)

Vegan Meatballs Italiano **\$22.95**

Vegan Caesar Salad, Homemade Vegan Meatballs with Marinara Over Steamed Spaghetti Pasta, Fresh Vegetable, Vegan Parmesan, Vegan Bread with Margarine

Vegan Fried Chickett **\$26.95**

Vegan Sun-Flower Salad with Agave Balsamic Vinaigrette, Our Hand-Breaded and Fried Vegan Chicken, Butternut Squash Risotto, Fresh Petite Green Beans, Roasted Garlic Rustic Bread with Margarine

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	\$24.95
Seared Fresh Salmon	\$34.95
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	\$32.95
Herb Encrusted Grilled Chicken Breast	\$26.95
Herb Encrusted Fresh Salmon	\$35.95
Herb Encrusted Grilled Portabella (v)	\$25.95

Apple Walnut Salad (gf)

Mixed Greens, Seasonal Apple Matchsticks, Toasted Walnuts, Craisins, Crumbled Stilton Cheese, Apple Cider Vinaigrette

Grilled Chicken Breast	\$23.95
Fresh Edamame (v)	\$21.95

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	\$28.95
Grilled Chicken Breast	\$24.95
Grilled Portabella (v)	\$22.95

Asian Salad (gf)

Romaine with Carrot, Napa & Purple Cabbages, Water Chestnuts, Red Peppers, Mandarin Orange Segments, Shitake Mushrooms, Sesame-Ginger Miso Dressing, Rustic Breads

Grilled Chicken Breast	\$24.95
Seared Fresh Salmon	\$29.95
Roasted Edamame (v)	\$21.95

LUNCH BUFFET

Includes our Freshly Roasted Dunn Brothers Coffee & Hot Tea
50 guest minimum required

- Ramen Noodle Bar** **\$32.95**
 Asian Chopped Salad, Honey Dijon & Sesame Ginger Dressings, Ramen Noodle Bar: Ginger & Garlic Vegetable Broth with Steamed Ramen, Selection of Carrots, Scallions, Bean Sprouts, Sautéed Shiitakes, Spinach, Diced Chicken Breast, Fresh Edamame, Soy Sauce & Sriracha, Deli Turkey Bánh Mì Sandwich with Carrot Slaw, Cucumbers, Sriracha Aioli on Ciabatta, Watermelon, Pineapple & Cantaloupe
- Southwest Rice Bowl (gf)** **\$28.95**
 Marinated Chicken, Southwest Jackfruit, Cilantro-Lime Rice, Black Beans with Corn, Pinto Beans, Sautéed Onions & Peppers, Cheddar & Cotija Cheeses, Lettuce, Fresh Pico, Diced Jalapeños, Salsa, Roasted Pepitos, House Made Tortilla Chips, Chili Lime Vinaigrette
- The Loring Soup & Salad Bar** **\$34.95**
 Tomato Basil Soup, Oyster Crackers, Mixed Greens, Warm Hickory-Molasses Seasoned Chicken Breast, Grilled Portabella, Heirloom Tomatoes, Roasted Toppings: Asparagus, Potato Medley, Red Peppers, Chickpeas, Crumbled Amablu Cheese, Shredded Parmesan, Sunflower Seeds, Seasoned Croutons, Molasses-Balsamic Vinaigrette and Buttermilk Ranch Dressing, Assorted Breadsticks
- Indoor Grill** **\$30.95**
 Creamy Cole Slaw, Fresh Watermelon, Cantaloupe, Pineapple Display, Baked Beans, Hamburgers, Grilled Chicken Breasts, Vegan Beyond Burgers, Sliced Cheddar & Swiss Cheeses, Tomatoes, Onion, Lettuce, Hamburger Buns, Potato Chips with Charred Onion Dip, BBQ Sauce and Condiments
- Olympus** **\$32.95**
 Levantine Salad with Greek Vinaigrette, Pita Chips with Traditional & Roasted Red Pepper Hummus, Chicken Shwarma, Lamb & Beef Gyro Meat, Falafel, Braised Red Cabbage, Pickled Onions, Cucumbers, Tzatziki Sauce, Tomatoes, Crisp Lettuce, Naan Bread
- Italian** **\$30.95**
 Top Your Caesar Salad, Penne Pasta, Italian Sausage, Beef Meatballs, Eggplant Parmesan, Marinara & Alfredo Sauces, Petite Green Beans with Red Peppers, Parmesan Cheese, Assorted Breadsticks
- Street Tacos** **\$31.95**
 Shredded Chicken Carnitas, Barbacoa Beef, Black Beans, Cilantro Rice, Taqueria Slaw, Pico de Gallo, Tomato Salsa, Sour Crema, Guacamole, Cotija & Cheddar Cheeses, Flour Tortillas, Crisp Corn Shells, Tri-Color Tortilla Chips, Jalapeños Nacho Cheese Sauce
- Southern** **\$34.95**
 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
- Power Bowl Buffet** **\$30.95**
 Garden Vegetable Soup, Oyster Crackers, Power Salad Bar: Torn Romaine, Baby Spinach, Shredded Kale, Baby Greens, Grilled Chicken Breast, Roasted Garbanzo Beans, Quinoa, Matchstick Carrots & Red Peppers, Petite Tomatoes, Cucumbers, Sliced Olives, Roasted Medley Potatoes, Cheddar, Parmesan, Sunflower Seeds, Croutons, Honey French, Ranch, Molasses Balsamic, & Caesar Dressing, Fresh Strawberry, Pineapple & Grapes Platter, Assorted Breadsticks

LUNCH DELI BUFFET

Craft Your Own

Includes Freshly Roasted Dunn Brothers Coffee & Hot Tea

\$25.95 PER GUEST (100 guest minimum required)

CHOOSE SANDWICH STYLE:

DELI PLATTER:

Deli Sliced Roast Turkey, Applewood Ham, Natural Roast Beef, Vegan Chickpea Salad, Lettuce, Tomatoes, Cheddar & Provolone Cheeses, Petite Rolls & Condiments

OR

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 (vegan, 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 (v)
Pita Wedges with Hummus (vegan)
Tortilla Chips with Warm Elote Dip (v, gf)
Tortilla Chips with Salsa (vegan, gf)

ALA CARTE ADDITIONS serves approximately 50 guest

Seasonal Fresh Fruit Display **\$375.00**
Fresh Vegetable Crudites with Spinach Dip **\$265.00**
Roasted Vegetables with Hummus **\$350.00**

Homemade Soups **\$4.95**

Wild Rice (v, gf)	Chicken Noodle
Tomato-Basil (v, gf)	Vegetable Beef (gf)
Minestrone (vegan)	Ham & Cheddar (gf)
Beer Cheese (v)	Curry Chicken Vegetable (gf)
Corn Chowder (v, gf)	

HOT LUNCH BUFFET

Craft Your Own

Includes Freshly Roasted Dunn Brothers Coffee & Hot Tea

TWO ENTRÉE \$29.95 PER GUEST (50 guest minimum)

THREE ENTRÉE \$33.95 PER GUEST (100 guest minimum)

SALAD: Select Two

Caesar Pomodoro
Apple Cranberry Cole Slaw (gf)
Fresh Garden Pasta Salad (vegan)
House Salad with Champagne Vinaigrette (v)
Sun-Flower Salad Platter (vegan, 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 (vegan, gf)
Portabella Paprikash with Egg Noodles (v)
Cilantro Lime Chicken (gf)
Sweet Thai Chicken (gf)
Citrus Glazed Chicken (gf)
Buttermilk Fried Chicken with Country Gravy
Eggplant Parmesan (v)
Fried Vegan Chicken (vegan)

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 (vegan, gf)
White Cheddar Au Gratin (v, gf)
Parmesan Orzo (v)
Jasmine Garden Pilaf (vegan, 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

BOXED LUNCHES

Minimum order Ten per Variety, Four Variety Limit. Same Petite Side Salad is required for all box lunch orders.

All-In-Ones \$23.95

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

Deli-Roasted Chicken, Romaine, Caesar Cream Cheese, Asiago Focaccia

Triple Turkey Wedge

Smoked Turkey, Deli Roasted, Smoked, & Maple Turkey, Lettuce, Italian Aioli, Caramelized Onion Egg Focaccia

Smoked Turkey-Honey Dijon Wedge

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

Turkey-Provolone Wedge

Turkey Breast, Pesto, Lettuce, Whole Grain Focaccia

Ham & Swiss Wedge

Smoked Ham, Mustard Aioli, Lettuce, Egg Focaccia

Roasted Veggies Wedge (vegan)

Roasted Vegetables, Hummus, Lettuce, Rosemary Red Pepper Focaccia

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

Kelber Lunch Bag \$24.50

Choice of Sandwich or Petite Entrée Salad, Side, Dessert & Beverage (12oz Soda or Water)

Same side and dessert is required for all lunch bag orders.

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
- Tuscany Vegan Wrap (v)
- Basil Chicken Salad Croissant
- Chickpea Salad Croissant (v)
- Turkey Chef Salad (gf)
- 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)
- Craisin Rice Trio Salad (v, gf)
- Fresh Garden Pasta Salad (vegan)
- Mixed Grapes (vegan, gf)
- Tri-Color Power Slaw (vegan, gf)
- Food Should Taste Good Chips (v, gf)
- Assorted Old Dutch Chips 1.5oz (v)
- Duo Potato & Bacon Salad

Dessert: (Select one)

- Crispy Rice Bar (gf)
- Fudgy Brownie (v)
- Cookie (v)
- Granola Bar (gf, vegan)
- Mixed Grapes (gf, vegan)

SWEET ENDINGS

Chocolate Mousse Torte (v)	\$6.25
Devil's Food Cake alternated with a Caramel-Chocolate Mousse, finished with Chantilly Cream	
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 (v, gf)	\$5.95
Vanilla Bean Cheesecake baked atop a Fudgy Brownie Base, with Dark Chocolate Whipped Cream & Chocolate Sauce	
Mississippi Mud Cake (v)	\$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 Toasted Peanuts, Peanut Butter Cream, and Strawberry Sauce	
Blueberry Lemon Bavarian Cheesecake	\$7.95
Lemon-Blueberry Cake, Blueberry Curd, Lemon Cheesecake Mousse Layers, Toasted Vanilla Meringue & Blueberry 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 (v)	\$7.25
Key Lime Curd layered with Graham Cracker Crumbs, Toasted Coconut, finished with Whipped Cream & Passion Fruit Coulis	
Tiramisu	\$7.95
An Italian Classic, layers of Silky Mascarpone & Sponge Cake soaked in Coffee & Rum Syrup, Cocoa dusted & Chocolate Sauce	
Lemon Rosemary Entremet	\$8.50
Lemon Rosemary Cake layered with Lemon Cream & Chevre Cheesecake Mousse, with a Buttery Streusel Finish, Candied Pine Nuts & Blackberry Sauce	
Chocolate-Raspberry Flourless Cake (v,gf)	\$8.95
Layers of Flourless Chocolate Cake & Chocolate-Raspberry Ganache, finished with Dark Chocolate Cream & Raspberry Coulis	
Raspberry Swirl Cheesecake (v)	\$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	
Dessert Pairing – Chocolate Caramel Petite Tart & Citrus Olive Oil Cake (v)	\$8.95
Petite Tart of Chocolate Genache, Salted Caramel, & Milk Chocolate Cream, paired with our moist Olive Oil Cake Finished with White Chocolate Chantilly & Strawberry Garnish	
Dessert Duo – Chocolate Raspberry Crunch Cake & Vanilla Cheesecake (v)	\$8.95
Petite Flourless Chocolate Cake layered with Chocolate Raspberry Ganache & Dark Chocolate Cream paired with Petite Creamy Vanilla Cheesecake	