



Corporate Event Composed Lunch & Dinner

A Sharper Palate Catering and Events can accommodate delivery and pick up requests for boxed lunches, cold buffet lunches or hot buffet lunch options to serve at any occasion. Our goal is to exceed your company's expectations—whether you are meeting with a client or providing food for your employees. We make all of our food from scratch, so we do ask that all lunch or dinner orders are confirmed at least 48 hours in advance.

Please see the last page for other delivery information.

BOXED LUNCHES

For your guests' convenience our Boxed Lunches are presented in gift bags with handles and tissue paper so they can easily carry them wherever they may need to go. Our Boxed Lunches feature Boar's Head deli meats and cheeses.

All Bags include: disposable cutlery and luncheon napkin.

Sandwich Options

All sandwiches are served on freshly baked Flour Garden Bread accompanied by a side and a dessert.

Roasted Turkey with Apple, Cheddar, Lettuce and Mayo **\$10.95**

Roasted Sirloin with Swiss Cheese, Lettuce, Tomato, Sundried Red pepper and Shallot Mayo **\$10.95**

Ham with Swiss Cheese, Lettuce, Tomato and Pommery Mustard Sauce..... **\$10.95**

Club Sandwich with Turkey, Ham, Bacon, Cheddar Cheese, Lettuce, Tomato and Mayo **\$10.95**

Wrap Options

Served on whole wheat wrap accompanied by a side and a dessert.

Traditional Style Chicken Salad with Lettuce, Tomato and Mayo **\$10.95**

Classic Tahini Lemon Hummus with Lettuce, Tomato, Sliced Cucumbers, Sautéed Mushrooms, Pepperoncini and Herb Vinaigrette **\$10.95**

Salad Options

All salads are accompanied by Bread, Butter and Dessert.

Chicken Penne Salad
Smoked Chicken with Julienned Mixed Vegetable and Penne Pasta tossed in Sesame Soy Vinaigrette **\$10.95**

Grilled Chicken Caesar Salad
Grilled Chicken Breast served Sliced over a Bed of Romaine Lettuce with Parmesan Cheese, Croutons, served with Caesar Dressing on the Side **\$10.95**

Mixed greens with Tomatoes, Cucumber Slices, and Carrots served with Sherry and Herb Vinaigrette on the Side . . . **\$7.95**

Mixed Greens with Sundried Cranberries, Sliced Cucumbers, Candied Walnuts and Blue Cheese Crumbles served with a Raspberry Vinaigrette on the Side..... **\$10.95**

**Please let us know if you would like to add Sliced Chicken Breast to your salad for an additional \$3.00.*

Sides Offered with Sandwich Selections

Potato Chips, Fresh Fruit Salad, Traditional Potato Salad, Pasta Salad

Dessert Options

Raspberry Chocolate Cake, Key Lime Tart, Triple Chocolate Mocha Cookie, Peanut Butter Brownie

Please note that our boxed lunches are served with Chef's Choice of assorted sides and desserts. If you prefer to pick one side and one dessert option for all boxed lunches; please let us know when placing the order.

To customize bags with a specific side, dessert and customer name or make any specific requests regarding dietary restrictions, a \$1.00 charge per bag will be added to designate the correct recipient.



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BUFFET MENU SELECTIONS

Menu I

Gourmet Deli Platter

- Roasted Sirloin, Roasted Turkey, Baked Ham and Traditional Chicken Salad Accompanied by Sliced Swiss and Cheddar Cheeses, Lettuce, Tomato, Roasted Shallot and Sun Dried Red Pepper Mayonnaise, Pommery Mustard Sauce and Mayonnaise
- Freshly Baked Soft Sandwich Rolls & Whole Wheat Wraps
- Mixed Green Salad with Tomato, Cucumber Slices, and Carrots served with Sherry and Herb Vinaigrette & Creamy Ranch Dressing
- Individual Bags of Potato Chips
- Triple Chocolate Mocha Cookies

Above Menu is \$14.50 Per Person

Menu II

- Grilled Chicken, served sliced
- Caesar Salad, Shaved Parmesan, Garlic Croutons, Caesar Dressing
- Farfalle Pasta, Grape Tomatoes, Fresh Mozzarella, Cucumbers, Basil, Red Wine Vinaigrette
- Freshly Baked Rolls with Butter
- Lemon Bars

Above Menu is \$14.50 Per Person

Menu III

- Barbeque Chicken Breast finished with a Peach Glaze
- Loaded Baked Potato Salad, Chives, Sour Cream, Sharp Cheddar, Smoked Bacon
- Salad of Green Beans with Roasted Red Peppers tossed in a Cider Vinaigrette
- Freshly Baked Rolls with Butter
- Carrot Cake, Grand Marnier Cream Cheese Filling

Above Menu is \$15.00 Per Person

Menu IV

- Herb Marinated Chicken Breast with Sweet Onion Mustard Sauce
- Rattlesnake Bean and Brown Rice Salad with Cashews and Spring Onions tossed in a Mango Vinaigrette
- Broccoli and Julienne Yellow Pepper Salad
- Freshly Baked Rolls with Butter
- Apple Spice Cake, Cinnamon Schnapps Mousseline Cream

Above Menu is \$14.50 Per Person

Menu V

- Roasted Pork Tenderloin finished with an Orange, Ginger and Soy Glaze
- Toasted Orzo and Vegetables, House Vinaigrette
- Roasted Asparagus
- Freshly Baked Rolls with Butter
- Oatmeal Craisin Cookies

Above Menu is \$14.75 Per Person

Menu VI

- Assorted Assembled Sandwiches and Wraps To include: Roasted Turkey, Apple and Cheddar Cheese Sandwiches, Roasted Sirloin with Swiss Cheese Sandwiches and Classic Tahini Lemon Hummus Wraps
- Caesar Salad, Shaved Parmesan, Garlic Croutons, Caesar Dressing
- Individual Bags of Potato Chips
- Assorted Brownies

Above Menu is \$14.50 Per Person



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Menu VII

- Poached Salmon Filet
- Sesame-Soy Soba Noodles, Mung Sprouts, Napa Cabbage, Shiitakes, Snow Peas and Carrots
- Asian Cucumber Salad, Rice Vinegar Dressing
- Freshly Baked Rolls with Butter
- Lemongrass Cheesecake with a Coconut Crust

Above Menu is \$19.75 Per Person

Menu VIII

- Poached Salmon Filet with Lemon Dill Aioli
- Spinach Salad with Hard Boiled Egg, Red Onions, Applewood Smoked Bacon Dressing
- Tabbouleh: Bulgur Wheat tossed with Tomato, Onion, Fresh Mint, Parsley and Olive Oil
- Freshly Baked Rolls with Butter
- Lemon Raspberry Swirl Pound Cake, Fresh Raspberries, Lemon Curd and Lemon Buttercream Icing

Above Menu is \$20.00 Per Person

Menu IX

- Pepper Encrusted Bistro Beef served sliced with Chimichurri Sauce
- Caesar Salad, Shaved Parmesan, Garlic Croutons, Caesar Dressing
- Orzo Pasta, Pine Nuts, Herbs, Tomato Vinaigrette
- Roasted Asparagus
- Freshly Baked Rolls with Butter
- Chocolate Peanut Butter Brownies

Above Menu is \$17.00 Per Person

Menu X

- Asian Marinated Flank Steak, served sliced, with Cashew Ginger Sauce
- Penne Pasta, Seasonal Vegetables and Sesame-Soy Vinaigrette
- Roasted Asparagus and Portabella Mushrooms
- Fresh Fruit Salad
- Freshly Baked Rolls with Butter
- Individual Key Lime Tart

Above Menu is \$19.75 Per Person



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The below menus are hot and would require chafers.

Menu XI

- Red Wine Braised Beef Brisket, served sliced, with Caramelized Onions and Mushrooms
- Mixed Green Salad, Cucumbers, Grape Tomatoes, Carrots, Sherry Vinaigrette
- Macaroni and Cheese
- Braised Greens
- Freshly Baked Rolls with Butter
- Apple Ginger Crisp served with Whipped Cream

Above Menu is \$19.50 Per Person

Menu XII

- Braised Chicken in White Wine Velouté Sauce with Fancy Mushrooms, Celery, Carrot, Onion and Herbs
 - Romaine Lettuce, Sun-Dried Cranberries, Candied Walnuts, Blue Cheese Crumbles, Raspberry Vinaigrette
 - Sour Cream and Chive Mashed Potatoes
 - Glazed Carrots
 - Freshly Baked Rolls with Butter
- Trifle: Layers of Vanilla Cake, Flavored Custard, Fresh Berries, Fruit Sauce and Whipped Cream

Above Menu is \$20.50 Per Person

Menu XIII

- Herb Roasted Chicken Breast in a Wild Mushroom Sauce
- Spinach Salad with Strawberries, Goat's Cheese, Toasted Walnuts, Champagne Vinaigrette
- Roasted Potatoes
- Green Beans Sautéed with Shallots and Garlic in Nutmeg Brown Butter
- Freshly Baked Rolls with Butter
- Walnut Pie with Fresh Whipped Cream

Above Menu is \$19.50 Per Person

Menu XIV

- Lasagna with Tomato Sauce, Ricotta, Mozzarella and Parmesan
- Mixed Green Salad with Tomato, Cucumber Slices, Carrots, Balsamic Vinaigrette
- Herb Focaccia Bread served with Olive Oil
- Tiramisu

Above Menu is \$16.00 Per Person



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BEVERAGE OPTIONS

Disposable Boxed Coffee Service. \$32.00

Blanchard’s Locally Roasted Fresh Ground Regular and Decaf Coffee. Includes Sugar and Sweeteners, Creamers, and Disposable Coffee Cups

Serves 12, 6oz. cups (Will retain heat for 3 hours after brewed)

Assorted Individual Tropicana Bottled Juices: Orange, Cranberry, Apple and Grapefruit. \$2.50 each

Bottled Water. \$2.50 each

Assorted Sodas Offering Coca-Cola and Pepsi Products \$1.50 each

1 Gallon of Iced Tea (Sweet or Unsweet) \$6.00 each

1 Gallon of Lemonade. \$8.00 each

A Gallon serves approximately 10 people

10 pound bags of ice \$3.00 per bag

DELIVERY PARAMETERS

Delivery and pick up services are available only for orders totaling **\$250.00** in food costs.

Orders must be placed and confirmed **48 hours** in advance of requested delivery and may be subject to availability.

All delivered items are served on/in black acrylic platters or bowls.

If hot food items are selected on a menu, the client will require chafers with sterno to keep food items warm. If you choose, we can provide them for \$15.00 per disposable chafer.

Deliveries are only available Monday – Friday for Food & Beverage and acquire the following delivery/ fuel fees.

Delivered between 9:00 a.m. – 5:00 p.m. = \$35.00

Delivered before 9:00 a.m. or after 5:00 p.m. = \$70.00

***Delivery fees/fuel fees are based on the Richmond metro area, outside this area will incur additional charges. These charges may increase due to large volume orders requiring multiple vehicles or delivery staff.**

Plasticware

We can supply clear heavy duty acrylic plastic plates, forks, knives, cups, and napkins for \$2.25 per person.

-or-

We can supply black plates, black flatware, cups, and napkins for \$1.75 per person.