

CORPORATE DELIVERY MENU (SAMPLE)

CORPORATE MENU

(please have a minimum of 10 of each order)

Prices next to entree includes all appropriate plastic ware, paper napkins, plastic platters, tumblers, tea with lemons and plastic bowls

* price includes one entrée, two salads and one dessert. (delivery based on location)

Additional salad selection 1.25 per guest - Additional dessert selection .95 per guest

ENTREE SELECTIONS-

Chicken Entree Options

- Lightly Marinated Mesquite Grilled Chicken with a Lightly Smoked Tomato and Vidalia Onion Relish topped with Sweet and Sour Pickled Onions \$11.50
- Sesame, Soy and Ginger Marinated and Grilled Chicken Breasts sliced and served with Pineapple, Scallion Salsa and topped with Fried Wonton Strips \$11.50
- Cajun Seasoned and Oven Roasted Chicken Breasts sliced accompanied with a Cool Fruit Salsa and Topped with Roasted Poblano Peppers \$11.50
- Grilled Thai Lemon Grass Chicken with a Spicy Peanut Sauce, Scallions and Crushed Peanuts \$11.50
- Lemon, Dijon and Rosemary Roasted Chicken Breasts sliced and served with an Apricot Chutney and Lemon Aioli \$11.50
- Lime, Cilantro and Jalapeño Marinated and Oven Roasted Chicken Breasts served with a Fire Roasted Poblano -Tomato Salsa Topped with Crunchy Tortilla Strips \$11.50

Fish Entree Options

- “Our Signature” Salmon Marinated in Maple Syrup, Shallots and Mustard Smoke-Roasted Accompanied with Roasted Red Pepper Puree Infused with Ginger and Pineapple Salsa \$13.50
- Italian Marinated Salmon Oven Roasted and Crusted with a Mixture of Orange Zest, Garlic, Parsley and Bread Crumbs over an Orange Aioli Sauce Garnished with Orange Segments \$13.50

Beef Entree Options

- Red Wine and Balsamic Marinated Oven Roasted Tenderloin Crusted with Fresh Herbs, Mustard and Black Pepper Sliced Accompanied with Horseradish Sour Cream, Spicy Dijon Mustard and Potato Rolls \$16.50
- Flank Steak Marinated with Marin, Soy Sauce, Ginger and Brown Sugar Sliced Thin and Served atop Lo Mien Noodles Tossed in Sesame Oil and Served with Spicy Peanut Sauce Garnished with Sesame Seeds \$14.50

Vegetarian Entree Options

- Fresh Vegetable Sushi with Wasabi, Pickled Ginger and Soy Sauce \$12.50
- (6 pieces per guest)
- Large Sliced Grilled Portobello Mushroom topped with a Grilled Red Pepper Salad, Crumbled Blue Cheese and a Balsamic Reduction \$10.50
- Marinated Grilled Chicken Caesar Salad with Croutons, Diced Tomatoes and Homemade Caesar Dressing \$10.50

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SALAD SELECTIONS - (PLEASE CHOOSE TWO)

- Mixed Greens with Tomatoes, Oranges, Shaved Vidalia Onions in a Lime, Orange and Avocado Vinaigrette
- Spinach, Red and Green Leaf Lettuces with Crumbled Goat Cheese, Walnuts, Cherry Tomatoes with a Lemon Thyme Vinaigrette
- Mixed Greens with Sautéed Pears, Walnuts and Gorgonzola with a Mustard and Thyme Champagne Vinaigrette
- Traditional Iceberg with Diced Tomatoes, Crispy Bacon, Bleu Cheese Crumbles and a Buttermilk-Peppercorn Dressing
- Mixed Field Greens and Romaine with Diced Peaches, Pecans, Mushrooms and Tomatoes with a Georgia Peach Vinaigrette
- Romaine with Parmesan, Croutons and Diced Tomatoes accompanied with a Creamy Oregano, Garlic and Sun Dried Tomato Dressing
- Spinach Salad with Dried Cranberries and Assorted Sautéed Mushrooms with a Malt Vinegar and Brown Sugar Vinaigrette
- Red and Green Leaf Lettuce with Sunflowers Seeds, Cucumbers and Grapes with a Raspberry Vinaigrette
- Fresh Penne Salad with Oven Dried Tomatoes, Basil, Olives, Grilled Onions and Garlic in a Balsamic Vinaigrette
- Green Bean Salad with Roasted Red Peppers, Parmesan Cheese and Creamy Vinaigrette
- Baked Potato Salad with Bacon Bits, Cheddar Cheese, Scallions and Sour Cream
- Potato Salad made with Grainy Mustard, Mayonnaise, Relish, Parsley and Red Onions
- Cajun Potato Salad with Scallions, Parsley, Grainy Mustard, Mayonnaise, Celery and Onions
- Vine Ripened Tomato, Mozzarella, Basil and Diced Portobello Mushroom Salad with Balsamic Vinegar and Extra Virgin Olive Oil
- Saffron Rice Salad with Grilled Vegetables in Roasted Tomato Vinaigrette
- Cucumber, Tomato and Red Onion Salad with Lemon Juice, Dill and Olive Oil
- Macaroni Salad
- Black Bean Salad with Diced Carrots, Onions and Garlic in a Cumin and Lime Vinaigrette

DESSERTS - (PLEASE CHOOSE ONE)

- Chewy Chocolate, Caramel, Bourbon Pecan Squares
- Chef Randolph's Cheesecake Brownies
- Maple Pumpkin Squares Topped with Peanut Brittle
- Homemade Chocolate Chip and Pecan Brownies Topped with Raspberry Jam
- Sliced Cranberry, Orange and Banana Pound Cake Dusted with Powdered Sugar
- Chocolate Mocha Cheese Cake Squares with Oreo Cookie Crust
- Nellie and Joes Key Lime Bars with Graham Cracker Crust
- Assorted Cookies to include Oatmeal Raisin, Chocolate Chip and Sugar
- Fresh Lemon Squares Topped with Raspberry Puree
- Handmade Milk Chocolate Truffles rolled in Toasted Coconut and Cocoa Powder
- Fruit Skewers with Cinnamon Chocolate Fondue
- Blondie's with Chocolate Chips and Powdered Sugar
- Mini Apple and Pear Strudel Topped with Cinnamon Sugar
- Vanilla and Chocolate Cupcakes Topped with Rich Homemade Butter Cream

IT IS OUR GOAL AT CHEF CARY'S CUISINE TO TAILOR YOUR PROPOSAL TO MEET YOUR SPECIFIC REQUESTS. PLEASE LET US KNOW IF YOU WOULD LIKE PART OR PARTS OF THE PROPSAL ALTERED.

WE WILL ALSO BE HAPPY TO PREPARE SPECIAL DIETARY RESTRICTED MEALS UPON REQUEST

THANK YOU FOR YOUR INTEREST
WE LOOK FORWARD TO PREPARING A CREATIVE PROPOSAL FOR YOUR SPECIAL DAY. SINCERELY,
CHEF CARY