



*Corporate Catering: Lunch*  
*Plated Options*

Lunch include iced tea or coffee, assorted hot teas, condiments and breads (based on 60 min of service)  
All entrees include choice of salad

**Rustica chicken Cesare salad – \$15**

Crispy romaine, lemon-anchovy Reggiano dressing with grilled marinated chicken and rustic croutons

**Wild salmon – \$20**

Choose from lemon caper, blackened your style salmon sauces served with rice pilaf and seasonal vegetables

**Chicken Scaloppini – \$18**

Choose from lemon pepper piccata, farm mushroom marsala, saltimbocca (fontina, prosciutto and sage) or parmesan with Yukon mashed and seasonal vegetables

**Slow braised pork shank Osso Bucco – \$18**

Served with parmesan gnocchi or mascarpone garlic whipped potatoes

**Medallions of beef – \$25**

Served with horseradish mash and forester mushroom trifolati

**Lasagna della casa – \$18**

Your choice of eggplant lasagna, parmigiana or calabrese classic meat sauce, creamy pesto besciamelle, or traditional basil tomatoes

**Orecchiette – \$16**

Ear shaped pasta sautéed with sausage and broccoli in a creamy parmesan sauce.

**ADD DESSERT \$4 PER PERSON**



CULINARY CATERING

*Corporate Catering: Lunch*

*Chilled Tables*

*Lunch tables include iced tea; coffee, assorted hot teas, and condiments (based on 60 min of service)*

### Aroma antipasto deli – \$18

Tricolor farm salad with rustic croutons served with your favorite vinaigrette

Grilled marinated seasonal vegetable with aged balsamic E.V.O.O.

Rotini pasta salad with cherry mozzarella, tomatoes, Tropea onions basil aioli

Assorted classic Italian breads and crackers

Imported cured meats and cheeses served with fruit, nut, cured olives and pickled vegetables, assorted cookies

### America's favorite deli – \$18

Rustic Caesar salad or rainbow garden salad served with favorite dressings

Farm vegetable crudité, fresh fruit salad and Aroma potatoes salad

Grilled marinated seasonal vegetable with aged balsamic E.V.O.O

Assorted classic American sliced breads and crackers

Slow roasted roast beef, turkey and sliced porchetta

Assorted domestic favorite cheeses

Sliced tomatoes, leaf lettuce, kosher dill and red onions pickles, whole grain and Dijon mustards, mayonnaise, and dried tomato aioli

Brownies and lemon bars

(Minimum of 50 people or a \$50 labor fee will be assessed)



CULINARY CATERING

*Corporate Catering: Lunch*

*Hot Tables*

*Lunch tables include iced tea; coffee, assorted hot teas, and condiments (based on 60 min of service)  
(Minimum of 50 people or a \$50 labor fee will be assessed.)*

### ITALIAN TABLE – \$25

Classic Caesar salad, Caprese salad or Italian tricolor salad  
Rigatoni Boscaiola with Italian sausage, meatballs with Bolognese meat sauce  
Your choice of chicken mushroom marsala, lemon cappers or Parmesan  
Oven roasted root vegetables or Balsamic soya infuse vegetables  
Artisan bread with herbs garlic and sea salt  
Tiramisu, Cannoli or Crema cotta

### SOUTHWEST TABLE – \$25

Tortilla chips with roasted tomato chipotle salsa  
Organic Spanish salad with serrano lime vinaigrette  
Marinated chicken or beef fajitas with caramelized onions, peppers  
Accompanied by pico de gallo, guacamole, sour cream, warm tortillas  
Spanish rice and slow cooked cantina beans  
Tres leches cake, churros dipped in chocolate or Flan de Leche

### SOUTHERN BARBEQUE – \$25

Corn bread and biscuits  
Southern coleslaw and down home potatoes salad  
Fried chicken and waffle succulent pork ribs  
Corn on the cob and slow cooked cowboy beans  
Pecan pies or apple pie or peach cobbler



CULINARY CATERING

*Corporate Catering: Lunch*

*Family Style Table*

*Family table include iced tea; coffee, assorted hot teas, and condiments (based on 60 min of service)*

All entrees include choice of classic iceberg wedge or romaine wedge salad *and choice of one additional salad:*

Southwest slaw  
Sorrento pasta salad  
Red Bliss potato salad  
Tomato cucumber salad  
Seasonal fresh fruit salad  
Traditional Panzanella salad

**Select two or three entrees:**

Salmon with your choice of classic sauces  
Slow roasted Porchetta roman style or braised pork Osso Buco style  
Rigatoni Boscaiola with meatballs sausages bolognese sauce  
Calabrese lasagna  
Eggplant parmigiana  
Your style of chicken: farm mushroom marsala, lemon cappers, or Parmesan

**Select two accompaniments:**

Roasted root vegetables with garlic, sea salt, and rosemary  
Roasted garlic mascarpone mashed potatoes  
Aroma rice pilaf  
Creamy au gratin potatoes  
Farm vegetables soya balsamic infused  
Chef prepared dessert

TWO ENTREES \$28

THREE ENTREES \$32



*Corporate Catering: Boxed Lunch*

**CHOICE OF WRAP OR RUSTIC BREADS**

**Greek Wrap**

Roasted turkey, avocado, cucumber, feta, farm spring mix, herb aioli

**Vegitariano Wrap (V)**

Grilled Portobello, eggplant and zucchini with tomatoes, mozzarella, farm spring mix

**Salsiccia**

Artisan Italian sausage, fire sweet peppers, caramelized onions

**Parmigiana**

Homemade meatballs or encrusted chicken, basil, mozzarella, marinara

**Sorrento**

Herb focaccia, Prosciutto, tomatoes, mozzarella, farm spring mix, aioli

**Piadina**

Roasted Roman-style pork, sautéed greens, garlic herbs

**Al Tonno**

Imported tuna, cherry tomatoes, mozzarella, Iceberg lettuce, Gaeta olives

**Mediterranean kebab**

Poultry, beef or vegetables skewers served with tzatziki and spicy pepper sauce

**Burrito Wrap**

Chicken or beef, sweet peppers and onions with tomatoes, avocado and cilantro rice

\$12 each with choice of side:

Tricolor pasta, Caesar, pasta or potato salads, fruit, or a cookie



*Corporate Catering: Breaks*

Based on 30 min of service

**IT'S FRUITY - \$15**

Assorted seasonal fruit kabobs with honey yogurt and fruit flavored yogurt sauce,  
assorted granola bars and Freshly infused lemonade

**PRETZEL STATION - \$13**

Freshly baked pretzels with spicy mustard and cheese fondue,  
Freshly infused lemonade and iced tea

**SOUTH OF THE BORDER - \$14**

Homemade tortilla chips with guacamole, pico de gallo, tomatillo salsa, chipotle salsa,  
warm churros dipped in chocolate and virgin margaritas

**ENERGY BREAK - \$17**

Build your own trail mix bar with mixed dried fruit, assorted nuts and seeds; whole grain  
Chex mix, assorted chocolate candies and your favorite energy drink

**COOKIE CRAZE - \$12**

Assortment of freshly baked cookies, novelty ice cream bars, and chocolate milk



*Corporate Catering*  
*Lunch Enhancement*

These are optional choices to add to your lunch. Prices are based on per person in addition to plated or table choice.

**SOUPS - \$4**

Traditional Italian vegetable minestrone / Chicken tortilla soup / Beef barley soup /  
Oriental chicken noodle soup / Classic Italian pork, pasta and bean soup /  
New England clam chowder

**MASON JAR STATION - \$5**

Rustic Caesar reggiano lemon anchovy dressing / Italian tricolored vinaigrette /  
Classic cobb salad / Greek cucumber feta salad / Asian crunchy salad

**HOT PROTIEN - \$6**

Beef brisket / Spicy black bean chili / Texas barbequed ribs /  
House brined fried chicken / Chicken parmigiana

**DESSERT STATION - \$5**

Bronte pistachio cannoli / traditional tiramisu / drunken fresh fruit salad /  
crema cotta with berry / brownies and bars / cheesecake / carrot cake /  
assorted cookies / mix berry mascarpone cream