

# Flambé Catering Lunch Menus

## Gourmet Box Lunches

*\$15.00*

All Box Lunch Selections Include:

- Your Choice of (1) Side &
- Kettle-style Chips
- Fresh Cookie
- Soft Drink Or Bottled Water

### **Southwest Grilled Steak Sandwich**

Grilled Steak, Avocado, Caramelized Onions, Oven Roasted Tomatoes, Chipotle Aioli on a Sourdough Roll.

### **Black Forest Ham Sandwich**

Black Forest Ham with Grilled Portabella, Swiss Cheese, Spring Mix and Whole Grain Mustard on Wheat.

### **Grilled Vegetable Sandwich**

Grilled Vegetables, Portabella, Brie, Spinach, Red Pepper Aioli on Foccacia.

### **Chicken Caesar Wrap**

Grilled Chicken with Romaine, Tomato, Parmesan and Caesar Dressing in a Spinach Tortilla.

### **Flambe's Chicken Club**

Grilled Chicken, bacon, Provolone, Caramelized Onion, Lettuce and Basil Aioli on a Croissant.

### **Peppered Steak Sandwich**

Grilled Steak, White Cheddar, Roasted Onions, Mushrooms, Arugula, Horseradish Aioli on Ciabatta.

### **Roasted Turkey Sandwich**

Roasted Turkey, Pepper-jack Cheese, Romaine, Tomato, Garlic Aioli on a Nine Grain Roll.

### **Choice of One Side**

- Tomato, Mozzarella, Basil Salad
- Lemon Dill Orzo Salad
- Pasta Primavera
- Fruit Salad
- Potato Salad
- Black Bean and Corn Salad
- Whole Fruit

## **Chilled Lunch**

All Chilled Lunches Are Served With:

House-Baked Bread & Butter

Freshly Brewed Coffee or Iced Tea,

*Luncheon Desserts available for an additional \$2.75pp*

### **Chicken or Beef Fajita Salad**

***\$22.50***

Ancho Marinated & Grilled Strips of Chicken or Beef, Lettuce, Marinated Beans, Salsa, Guacamole, Tomatoes & Cilantro With Creamy Sour Cream Salsa, Tortilla Bowl

### **Cobb Salad**

***\$22.50***

Red Leaf, Romaine Lettuce, Marinated Grilled Chicken Breast, Avocado, Tomatoes, Cucumbers, Hard Boiled Egg, Peppered Bacon, Onion, Alfalfa Sprouts, Crumbled Bleu Cheese, Creamy Herb Dressing

### **Grilled Caribbean Chicken Salad**

***\$21.50***

Jerk Marinated Chicken, Jicama Slaw, Mixed Greens, Oranges, Mango, Pineapple, Seasonal Berries, Orange Lime Vinaigrette

### **Mediterranean Chicken Salad**

***\$23.00***

Lemon Oregano Grilled Chicken Breast, Mixed Greens, Orzo, Marinated Cucumbers, Kalamata Olives, Tomatoes, Grilled Baby Vegetables, Feta Cheese, Lemon Herb Vinaigrette

**Pan Asian Sirloin Steak Rice Salad**

***\$24.00***

Sliced Marinated Sirloin Steak, Napa Cabbage, Romaine Lettuce, Five Color Sushi Rice, Carrots, Cucumbers, Radishes, Snow Peas, Fresh Ginger Hoisin Dressing

**Antipasto Platter**

***\$21.50***

Fresh Mozzarella, Smoked Meats, Grilled Vegetables, Olives, Peppers, Orzo Salad, Deli Rolls & Condiments

**Marinated Flank Steak Salad**

***\$24.00***

Slices Of Tender Flank Steak, Field Greens, Corn & Black Bean Relish, Assorted Berries, Pistachios, Feta Cheese, Chipotle Lime Vinaigrette

**Roasted Turkey and Brie Sandwich**

***\$21.50***

Turkey Breast & Brie Cheese, Foccacia Bread, Lemon Herb Aioli Dressing, Apple & Poppy Seed Slaw, House Made Vegetable Chips, Sliced Seasonal Fruit

**Chicken Caesar Salad with Crispy Parmesan**

***\$21.50***

Grilled Chicken Breast, Romaine Lettuce, Parmesan Cheese, House-made Croutons  
*SUBSTITUTE CHICKEN WITH SHRIMP OR SALMON ~ ADD \$2.00*

**Hot Lunch**

All Hot Lunches Are Served With:

Salad choice (below)

House-Baked Bread & Butter

Freshly Brewed Coffee or Iced Tea,

*Luncheon Desserts available for an additional \$2.75pp*

## **Grilled New York Steak**

***\$28.50***

Choice New York Steak, Basil Mushroom Sauce, Parsley Red Potatoes, Asparagus, Julienne Carrots

## **Bourbon Braised Short Ribs**

***\$28.50***

Mashed Parsnips & Potatoes, Seasonal Vegetables.

## **Pepper Seared Salmon**

***\$28.50***

Served With Artichoke Puree & White Bean Puree, Lemon Basil Vinaigrette, Grilled Sun Dried Tomato Polenta, Steamed Asparagus & Cherry Tomatoes.

## **Pepper Seared Salmon**

***\$28.50***

Artichoke Puree and White Bean Puree, Lemon Basil Vinaigrette, Grilled Sun-dried Tomato Polenta, Steamed Asparagus, Cherry Tomatoes

## **Italian Stuffed Chicken**

***\$28.50***

Grilled Chicken Breast, Spinach, Fresh Mozzarella, Sun-Dried Tomatoes, Mild Italian Sausage, Pesto Cream Sauce, Fettuccini, Seasonal Vegetables.

## **Grilled Chicken**

***\$27.50***

Seasoned Chicken Breast, Chardonnay beurre Blanc Sauce, Crispy Shallots, Herbed Au Gratin Potatoes, Seasonal Vegetables.

### **Grilled Lemon Basil Chicken**

***\$27.00***

Lemon & Basil Marinated Chicken Breast, Lemon Basil Butter, Tomato & Corn Salsa, Garlic Roasted Mashed Potatoes, Seasonal Vegetables.

### **Almond Crusted Lemon Chicken**

***\$27.50***

Almond Coated Chicken Breast, Lemon Zest, Black Pepper, Bread Crumbs, Artichoke Goat Cheese Puree, Cannellini Beans, Tomatoes, Seasonal Vegetables.

### **Chili Rubbed Flank Steak**

***\$29.00***

Dry Rub Seasoned Grilled Flank Steak, Grilled Onions, Roasted Corn & Mushroom Ragu, Garlic Roasted Mashed Potatoes.

### **Beef, Italian Sausage or Chicken Lasagna**

***\$25.00***

With Ratatouille & Garlic Toast.

### **Aloha Mahi-Mahi and Grilled Pineapple**

***\$27.50***

Grilled Hawaiian Fish, Coconut Rice, Seasonal Vegetables

### **Dijon Crusted Chicken**

***\$27.00***

Boneless Chicken Breast Coated with Dijon Mustard, Fresh Herbs, Panko Bread Crumbs, Roasted Garlic Mashed Potatoes, Fresh Vegetables.

### **Grilled Vegetable Strudel**

***\$25.00***

Grilled Seasonal Vegetables within Phyllo Dough. Served With Roasted Red Pepper Sauce, Herbed Couscous and Additional Vegetable Garnish.

### **Chicken or vegetarian Pot Pie**

***\$25.00***

Served In A Puff Pastry and Accompanied by Seasonal Vegetables.

### **Stuffed Portobello Mushroom**

***\$24.50***

Au Gratin Baked Portobello Stuffed With Ricotta, Grilled Vegetables, Roasted Garlic & Fresh Herbs Served On A Pool Of Soft Polenta & Roasted Red Bell Pepper Sauce.

### **Luncheon Salads**

A Choice Of One Of The Following Salads Is Included With Your Hot Entrée Selection.

Other Salad Choices Are Available At An Additional Charge.

- House Salad Of Butter leaf & Red Leaf, English Cucumber, Radish, Cherry Tomatoes, Croutons & Creamy Herb Dressing
- Baby Spinach & Radicchio, Toasted Walnuts, Sliced Apples & Golden Raisins With Apple-Onion Vinaigrette
- Mixed Greens, Roasted Red Peppers, Polenta Croutons & Balsamic Vinaigrette
- Caesar Salad
- Greek Salad Of Mixed Greens, Kalamata Olives, Grilled Red Onions, Tomatoes, Feta & Oregano Lemon Dressing
- Romaine Bundle With Orange Slices, Almonds & Sweet Balsamic Vinaigrette
- Baby Green, Cherry Tomato & Blue Cheese Martini With Herb Vinaigrette

### **Luncheon Desserts available for an additional \$2.75 pp**

- Pineapple-Passion Fruit Sponge Cake Mojito

- Godiva Brownie Chocolate-tini
- Strawberry Shortcake-tini
- Caramel Banana & Pecan Bread Pudding
- Poached Pear with crème fresh
- Rustic Apple Pie
- New York Cheesecake