

Corporate Theme Lunch Packages

All Served on Decorated Disposable Platters and Aluminum Tins

(Ask about upgrading to Juliska Platters and Chaffing Dishes)

Minimum of 20 People

Soft Taco Bar Luncheon 16.95 Per Person

Choose 2: Seasoned & Baked Fish, Cilantro & Lime Marinated Shredded Chicken, Adobo Rubbed Shredded Beef, Mexican Sautéed Shrimp, Roasted Julienned Vegetables

Toppings: Tomatoes, Bell Peppers, Red Onions, Jalapenos, Black Olives, Shredded Pepper Jack Cheese, Shredded Iceberg Lettuce, Salsa, Sour Cream, Guacamole

Rice and Beans

Soft Tacos or Hard Taco Bowls

Greek Luncheon 16.95 Per Person

Greek Salad and Warm Israeli Cous Cous

Chicken Souvlaki, Beef Gyros and Greek Style Grilled Vegetables

Served with Tzatziki Sauce and Greek Pita Bread

American Cookout Lunch 15.95 Per Person

David's Bacon Potato Salad, Coleslaw and, Corn on the Cob

Home Style Fried Chicken or BBQ Chicken

DSC Gourmet Mac and Cheese

Paillard Bar 16.95 Per Person

Arugula with Paillard Chicken and Salmon, Diced Tomatoes, Fresh Mozzarella, Roasted Butternut Squash

EVOO & Balsamic Drizzle

Make Your Own Wedge 15.95 Per Person

Choose 2: Philly Cheesesteak, Chicken Philly, Meatballs, Eggplant Parm, or Chicken Parm

1 Salad and 1 Side Salad and House made Chips

Asian Buffet 16.95 Per Person

Asian Kale Salad

Fried Rice & White Rice

Choose 2: Chicken Teriyaki, Vegetable Stir Fry, Asian Marinated Salmon, or Beef with Ginger Sauce

Add a Platter of Cookies, Brownies and Decadent Dessert Bars for \$2.50 Per Person