

## 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