



A La Carte Corporate Lunch Menu

Entrée options:

25 dry rubbed wings

BBQ chicken quarters (16 pieces)

Herb Roasted Chicken quarters (16)

Slow Smoked pulled Pork (3 lbs.)

Fried Chicken quarters (16 pieces)

Orange Chicken (3 lbs.)

Barbacoa (shredded Beef) (3 lbs.)

Shredded Mojo chicken (3 lbs.)

Chicken Parmesan (12)

Chicken Picatta (12)

Cilantro-Lime seared Shrimp skewers (12)

Italian Market wrap (20 pieces)
*Salami, Capicola, Pepperoni, Provolone,
crisp romaine, banana peppers, Tomato*

Turkey Fresh Wrap (20 Pieces)
*Roasted turkey, Alfalfa sprouts,
Swiss cheese, Thousand Island*

Side Options:

Mac. & Cheese (half pan)

BBQ Baked Beans (half Pan)

Spaghetti Pomodoro (half Pan)

Cilantro Lime Coleslaw (half Pan)

Red skin Potato Salad (half Pan)

Southern Style Green Beans (half pan)

Vegetable Fried Rice (Half Pan)

Black Beans & rice (Half Pan *separate*)

Corn or Flour tortillas 6" (24)

Hawaiian Rolls (16)

Corn Bread muffins (16)

Garlic Parm. Crostini

Buffalo Sauce, carrots, celery, Ranch

Sour Cream, Salsa, shredded cheese,
Shredded Lettuce

SWC

SALTWATER CATERING

Salad Options:

- Greek Salad (Half Pan)

Romaine, Red Pepper, Tomato, cucumber, Olives, Onion, Potato Salad, Feta

- House Salad (half Pan)

Romaine, tomatoes, onion, Cucumber, cheese, croutons, Ranch

- Caesar Salad (half Pan)

Romaine, Croutons, Parmesan cheese, Caesar dressing

(Add A Protein to any salad)

- Pan Seared Chicken Breasts (10 - 4oz. portions)
- Seared shrimp Skewers (10 - 3 ct. Skewers)
- Grilled Sirloin (10 - 4oz. portions sliced)

Hor d'oeuvres:

- Smoked Fish Spread (16oz.)
Crackers, Lemon, Hot Sauce
- Spinach Artichoke dip (16oz.)
House made chips
- Buffalo Bleu Chicken dip (16oz.)
House made chips

Drinks (Chilled):

Bottled water (12)
Pure leaf sweet tea (bottled) (12)
Coke, Diet coke, or Sprite (12)

Plates & Plastic utensils provided
Hot food set-up in disposable chafers upon delivery
Minimum \$200 order
Delivery & set up fee \$50