



PHARMA/CORPORATE LUNCH MENU
732-675-2998

Buffets

Classic

Entree, Side and Salad
brownies, drinks, set ups \$16 pp

Value

Entree, Side and Salad
brownies and set-ups \$15 pp

Sandwich/Wrap

Assorted Sandwiches and Wraps, Small Salad and Side
brownies, drinks and set-ups \$15 pp

Healthy Salad

Salad of your choice served with choice of two proteins on the side:

grilled chicken - tuna salad - chicken salad -
chicken fingers - buffalo chicken - hard boiled eggs

\$5 pp extra - salmon or sliced steak

(48 hr notice)

Brownies and set-ups \$15 pp

Turkey or Beef Chili Bar

Served with spanish rice, tostitos, shredded lettuce,
cheddar, diced tomatoes, sour cream, brownies and set-
ups \$16 pp

Baked Potato Bar (48hr notice)

Idaho baked potatoes served with turkey or beef chili, sides
of broccoli, cheddar, scallions, sour cream, butter, bacon,
brownies and set-ups \$16 pp

Slider Bar

Choice of 2 from the following varieties:
cheeseburger, turkey ranch burger, buffalo chicken, chicken
pickle, pulled pork or pulled chicken. Served with Salad or
Side, brownies and set-ups \$15 pp

Filipino Style (48 hr notice)

Chicken adobo on the bone with steamed jasmine rice on
side, salad, brownies and set-ups \$15 pp

BUFFET ADD-ONS

Individual add-on meals for restricted diets.

Gluten Free individual Entree \$14

Vegetarian/Vegan Individual Entree \$14

Pescatarian Individual Entree \$18

Half Tray/Full Tray add-on

inquire for pricing

Green Salads

Harvest Salad

Greens, craisins, seasonal fruit & JK vinaigrette dressing on
the side

Caesar Salad

Crisp romaine lettuce, parmesan and croutons with caesar
dressing on the side

Confetti Salad

Greens with seasonal veggies. Served with JK vinaigrette on
the side

Fajita Salad

Greens, tomatoes, peppers, corn, shredded cheddar and
fajita strips served with ranch dressing on the side

Entrees

Classics

Francese, Marsala, Parmigiana

Thanksgiving Roll-Ups

Chicken breast rolled with homemade stuffing, served with
natural gravy

Milanese

Fresh bread crumbs and pan-frying in olive oil make this
simple chicken our most popular!

Casanova

Pink cream with mushrooms and artichoke hearts

Bruschetta

GF - grilled and topped with diced tomatoes, basil and
melted mozz

Balsamic

GF - grilled, sliced and topped with fresh dice of tomatoes,
roasted peppers, sun dried tomatoes, basil and fresh mozz
with a balsamic drizzle

Grill and Veg

GF - grilled and served with grilled fresh veggies with
balsamic or herb drizz

Summer Herb

Sherry tomato sauce topped with a panko herb crunch

Asian

Grilled with fresh broccoli and sesame ginger sauce

Dilano

Francese style with fresh garlicky broccoli and melted mozz

Florentine

Topped with lemon sauce, fresh spinach and cheeses

Avocado Chicken

GF - grilled and topped with avocado tomato salsa and
melted cheeses

Caprese

Lightly sauteed, pesto, sliced tomatoes, melted mozzarella

Greek to Me

Boneless strips grilled and tossed with fresh spinach,
tomatoes, feta and greek dressing

Turkey or Beef Meatloaf

comfort food classics

Meatballs Marinara or Swedish

Vegetarian Entrees

Eggplant Parm

breaded eggplant layered with marinara, mozzarella and
parmesan

Eggplant Rollatine

Battered slices rolled with ricotta cheese blend, topped with
marinara and melted mozzarella

Vegan Stuffed Peppers

Sauteed eggplant, zucchini, beans, plum tomato and quinoa
for added protein

Veggie Burger

Chef's choice on a fresh bun with lettuce and a little side

Buffet Upgrades

Shrimp Scampi

Garlicky shrimp served over linguine \$2 pp extra

Asian Salmon

Glazed side of salmon roasted with fresh string beans and served over steamed rice \$5 pp extra
(48 hour notice)

Flank Steak Balsamic

Topped with our balsamic tomatoes \$5 pp extra
(48 hour notice)

Pulled Pork

Low and slow BBQ with slider rolls on side. \$2 pp extra
(48 hour notice)

Sides

Penne ala Vodka

Orzo with Roasted Veggies

Quinoa Rice Salad

Roasted Lemon Garlic Potatoes

Sauteed Veg of the day

Mashed Potatoes

Pasta Broccoli and Sun Dried Tomatoes

Bow Tie Salad

Spanish Rice

Mac n' Cheese

Baked Ziti

Pasta Tomato Basil

Black Bean Corn Fiesta

French Fries

Individual Meals

We can accommodate individual meals for parties of any size. We offer our chef's variety of the day which can always include vegetarian and gluten free options should that be required. Brownies, cutlery and napkins are also included, however, drinks may be added for an additional charge

Hot Individual

\$14 pp

Sandwich Individual

with pasta salad \$14 pp

Side Salad

\$3 pp

Desserts, Snacks and Drinks

Brownies

dozen \$10

Red velvet cookies

dozen \$16

Bruschetta Snack - crostini with tomato basil topping on the side

\$40

Bottle Water

1.50

2 liter soda

reg or diet 3.75

We appreciate 24 hour notice on all orders and 48 hours notice on orders of 30 people or more. All orders are subject to a \$20 delivery charge and NJ state sales tax, Receipts will be texted or emailed on day of event. Thank you for being our partner!!!!

Call or Text 732-675-2998 by 4 pm cutoff for next day!
\$20 Delivery Charge and Tax not included
1715 Rt 88 Brick NJ 08724