# CORPORATE LUNCH PACKAGES



Minimums apply. Includes Unless noted otherwise

Chef's choice of salad or vegetables, starch. Artisan-style rolls and butter pearls.

Dual entrées are available at an additional charge. Subject to a delivery fee, depending upon distance.

## **Picnic Basket**

Salt and Pepper Kettle Chips

Pasta, Potato or House Salad

**Assorted Sandwiches** 

(Choose Three)

Herb Roasted Turkey and White Cheddar

Cranberry mustard

Oak Smoked Ham and Baby Swiss

Maple-bacon jam

Thai Chicken Salad

Toasted almonds, mango chutney

Roast Beef and Havarti

Rosemary-horseradish cream

The BC Vegetarian

Tomato, lettuce, cucumber, sprouts, onions, pesto mayo

#### **Enchiladas's Encante**

Tex-Mex style chicken enchiladas

Poblano cream

Grilled sweet corn

Cilantro-lime rice

Refried black beans

Tortilla chips, salsa

## Fajita Fiesta

Flour tortillas

Marinated skirt steak

Charred onions and peppers

Poblano cream

Grilled sweet corn

Cilantro-lime rice

Refried black beans

Sour cream, pico de gallo

Shredded white cheddar

Guacamole and lime wedges

## **BYO-Burgers Bar**

Salt and Pepper Kettle Chips

BC House Salad

Cast iron seared Hereford beef patties or marinated grilled chicken breasts, brioche rolls, assorted cheeses, lettuce, beefsteak tomatoes, icebox pickles, shaved red onion garlic aioli ketchup, sriracha mayo, mustard

# Texas Rodeo BBQ

Minimum of 50 Guests

Protein (Choose One)
12 hour Prime Beef Brisket
Smoked sausage
Chicken quarters or

Pulled Duroc pork shoulder

Texas Slaw-

Creole Mustard Dressing

#### Slow-Cooked Cast Iron Cowboy Beans-

Smoked Applewood Bacon and Brown Sugar Buttermilk Biscuits with Whipped Honey Butter Homemade BBQ Sauce Pickled Red Onion, Jalapeño

# Pasta Package

#### Mac and Cheese Bar \$MP

Macaroni tossed with 3 cheese fondue.

(Choose 3 of the following)

Toppings:

Smoked applewood bacon, oak-smoked pulled pork, crispy pancetta, lump crab wild mushrooms, scallions, parmesan

#### Baked Ziti

Marinara, beef and spicy Italian sausage baked mozzarella, herbs

#### Lasagna

Beef, sausage, herb infused tomato sauce, fresh garlic romano, mozzarella cheeses

#### Chicken Alfredo

Julienne breast of chicken served over fettuccine tossed in a garlic-parmesan cream sauce

#### Chicken Primavera

Creamy tomato sauce with colorful bell peppers tossed with julienne chicken breast, angel hair pasta, parmesan cheese

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# **Poultry Package**

#### Sweet Tea Brined Chicken Fried Chicken

Scratch pepper cream gravy, chives

# King Ranch Chicken

Layers of tortillas, chicken, tomatoes peppers, cheese a creamy sauce, Spanish rice, Southwestern salad

## Chipotle Chicken

Creamy adobe sauce

#### Chicken Piccata

Lightly floured pan-seared chicken breast sautéed in a lemon white wine butter caper sauce

#### Chicken Tikka Masala

Chicken marinated in yogurt and spices, garam masala served in a tomato cream sauce

#### Balsamic Glazed Chicken Breast

Brined boneless chicken breast, grilled and brushed with a house-made balsamic glaze topped with red bell pepper coulis

# Seafood Packages

#### Tilapia

Chimichurri sauce

## Orange Roughie

Dusted with lemon-infused bread crumbs, pan-seared served with a citrus remoulade

## Shrimp Piccata

Sautéed, with a lemon cream sauce, fresh parsley

#### Fire Cracker Salmon

Soy & brown sugar glazed salmon, red pepper flakes

# **Beef Package**

# Shepherd's Pie

Layers of sirloin, potatoes, carrots, cheese

#### Meatloaf

44 Farms beef, Sriracha ketchup glaze, bordelaise sauce

#### Pot Roast

Sliced slow-roasted beef in a rich brown gravy

#### Carne Mechada

Venezuelan-style braised beef

## Beef Stroganoff

Slow-cooked tips of beef in a creamy mushroom au jus

# Beef Bourguignon

Cubed braised beef, carrots, mushrooms, pearl onions burgundy silky sauce

# **Pork Packages**

## Sesame Grilled Pork Chop

Dashi butter, lemongrass chimichurri

## Smoky Grilled Pork Tenderloin

Raspberry-chipotle sauce, smoked tomato, hatch green chilis

# Steen's Cane Syrup and Black Pepper Roasted Pork Belly

Miso grilled Texas sweet corn sauce