

Michelle's Kitchen

Business Luncheon Menu

All menu items include paper products, a tray of mini desserts, and bottled water. Prices are per person. Any side can be substituted for bags of potato chips. Delivery charges may apply.

It's Greek to Me!

Greek salad with marinated chicken slices, tomato, Feta cheese, cucumber, olives, red onion, peperoncini and topped with a homemade Greek Feta dressing

Greek string beans- stewed fresh green beans with Greek oregano, olive oil and sautéed onions

Orzo pesto salad with a touch of lemon, diced cucumber, grape tomatoes and feta

A Taste of Italy -

Penne tossed with grated Parmesan, broccoli, and chicken in a light white wine sauce garnished with fresh basil

Caesar salad with romaine lettuce, homemade dressing, and garlic croutons
Garlic bread

A Taste of Italy: Vegetarian -

Fusili with homemade chunky marinara sauce

Caesar salad with romaine lettuce, homemade dressing, and croutons
Garlic bread

A Day in India

Chicken Tikka Masala made with chicken, cauliflower, and butternut squash in a mild red curry sauce

Coconut Rice

Curried Cauliflower with a mild yellow curry sauce with chickpeas, coconut milk and toasted sliced almonds

Ole! Mexico!

Chicken Fajitas with all the fixings – grilled onions and peppers, homemade salsa and guacamole

Mexican rice with fire roasted diced tomatoes and chipotle peppers

Spicy Mexican black beans

Turkey Focaccia Sandwiches

Focaccia bread with honey turkey, havarti cheese, baby spinach and tomato with rosemary honey mustard

Black bean confetti salad with corn, multi-colored peppers and cilantro

Caesar salad with romaine lettuce, homemade dressing and croutons

Vegetarian Focaccia Sandwiches

Focaccia sandwiches filled with roasted red pepper, lettuce, cucumber, red onion, and herb goat cheese spread

Black bean confetti salad with corn, multi-colored peppers and cilantro

Caesar salad with romaine lettuce, homemade dressing and croutons

That's a Wrap! (Turkey)

Wrap sandwich made with turkey, Havarti cheese, baby spinach, sundried-tomato pesto, & cucumber

Broccoli and cheddar quiche squares

Orzo pesto salad with a touch of lemon, diced cucumber and feta

That's a Wrap! (Vegetarian)

Spinach Wrap sandwich made with roasted red pepper, onion, romaine lettuce, homemade goat cheese spread & sprouts

Broccoli and cheddar quiche squares

Asian slaw with snow pea pods, grated carrot and sesame ginger vinaigrette

Rollin'! (With Pork!)

Homemade tender pulled pork shoulder that has been slow cooked in a homemade BBQ sauce served with rolls

Maple baked beans with bacon

Macaroni with 3 cheeses

Mini Sandwiches (ham)

Mini ham and cheddar sandwiches with lettuce and tomato -condiments on the side

Curry potato salad with sliced almond and crunchy celery

Field greens with craisins, goat cheese, pecans and cranberry vinaigrette

Mini Sandwiches (chicken)

Mini curry chicken salad sandwiches with red grapes and almonds

Field greens with craisins, goat cheese, pecans and cranberry vinaigrette

Orzo pesto salad with a touch of lemon, diced cucumber and feta

Homemade BBQ

BBQ Chicken with a homemade sweet spicy sauce

Homemade baked beans with bacon

Coleslaw

Charm City

Homemade spicy crab soup with fresh vegetables

Shrimp salad with Old Bay served with rye bread

German Potato Salad

Gourmet Sliders -

Maple bacon, barbeque sauce and sharp cheddar beef sliders and caramelized onion, granny smith apple and brie turkey sliders

Parmesan ranch fries

Artichoke and sundried tomato pasta salad

Soup and salad

Chicken noodle soup

Spinach salad with strawberries, red onion, feta, and sweet and sour poppy seed vinaigrette

Mini ravioli pasta salad with asparagus and tossed with a sundried tomato vinaigrette

Soup and salad (Vegan) -

Roasted butternut squash soup with curry and granny smith apples, garnished with pepitas (pumpkin seeds)

Arugula salad with grapefruit segments, glazed almonds, dried cherries and champagne vinaigrette

Lentil salad with thyme and lemon zest

Soup and Salad (Vegetarian)

Spicy vegetable soup

Couscous salad with curry, apricots, and pine nuts

Spinach salad with strawberries, red onion, feta, and sweet and sour poppy seed vinaigrette

Michelle's Kitchen

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Good food...no stress