

# GOODLIFECATERING

## 2019 Corporate Lunch Menu



*"I would highly recommend Good Life Catering and their team to anyone in need of catering. These guys are all around fantastic. Everything was set up beautifully, the food itself fantastic, and I could never say enough good things about the staff. These guys are the sweetest and most accommodating! They did an out right amazing job!"*

*- Nicki W. June 2018*



goodlifecatering



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# 2019 Corporate Lunch Menu

Consider the Good Life Team an extension of your company, ready to serve as your caterer for any size event. Our capabilities range from corporate drop-off catering to large scale annual events, and just about everything in between.

If your company needs it, we can do it. Our Corporate Lunch Catering Menus offer a convenient way to have us cater your next event.

Minimum of 20 people, served buffet-style in disposables pans as a self serve event. Plus delivery and tax. Set/up break down charges, and staffing applied as needed.

Good Life Catering can provide a clear disposables package for \$2.50 per person to include: clear disposable plates, heavy duty paper napkins, stainless looking disposable flatware, and plastic cups.

All pricing is subject to change.

**CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS**

# 2019 Corporate Lunch Menu

## **MENU 1**

*Grilled Marinated Chicken Breast with Tomato-Basil Salsa*  
*Herb Roasted Red Potatoes*  
*Italian Style Green Beans*  
*Mixed Green Salad with Ranch and Balsamic Vinaigrette*  
*Yeast Rolls with Butter*  
*Red Velvet Cake*  
*Sweetened Tea - Unsweetened Tea - Lemonade*

**-\$14.00-**

## **MENU 2**

*Traditional Lasagna OR Vegetable Lasagna*  
*Roasted Zucchini and Yellow Squash with Garlic and Basil*  
*Mixed Green Salad with Ranch and Balsamic Vinaigrette*  
*Yeast Rolls with Butter*  
*Chocolate Cake*  
*Sweetened Tea - Unsweetened Tea - Lemonade*

**-\$14.00-**

## **MENU 3**

*Tender Medallions of Beef with Red Wine Demi Glace*  
*Garlic Smashed Red Skin Potatoes*  
*Roasted Vegetable Medley*  
*Mixed Green Salad with Ranch and Balsamic Vinaigrette*  
*Yeast Rolls with Butter*  
*Red Velvet Cake*  
*Sweetened Tea - Unsweetened Tea - Lemonade*

**-\$16.00-**

## **MENU 4**

*Greek Style Chicken Breast with Tomato, Olive, and Feta Cheese Salsa*  
*Wild Mushroom Rice Pilaf*  
*Roasted Broccoli and Cauliflower with Brown Butter and Herbs*  
*Marinated Salad of Tomato, Cucumber, and Red Onion with Cucumber-Dill Dressing*  
*Yeast Rolls with Butter*  
*Strawberry Shortcake*  
*Sweetened Tea - Unsweetened Tea - Lemonade*

**-\$14.00-**

# 2019 Corporate Lunch Menu

## **MENU 5**

*Pulled Pork BBQ with Assorted BBQ Sauces  
Baked Beans with Bacon and Molasses  
Southern Style Cole Slaw with Poppy Seed Dressing  
Red Skin Potato Salad  
Yeast Rolls with Butter  
Banana Pudding  
Sweetened Tea - Unsweetened Tea - Lemonade*  
**-\$13.00-**

## **MENU 6**

### **BAKED POTATO BAR**

*Butter, Sour Cream, Scallions, Bacon, Shredded Cheddar Cheese, Chopped Broccoli  
Chili with Beans  
Tomato Basil Bisque  
Mixed Green Salad with Ranch and Balsamic Vinaigrette  
Yeast Rolls with Butter  
Chocolate Chip Cookies and Brownies  
Sweetened Tea - Unsweetened Tea - Lemonade*  
**-\$13.00-**

## **MENU 7**

*Grilled Center Cut Pork Chops with Stewed Apples  
Bacon Cheddar Mashed Potatoes  
Broccoli Casserole  
Seasonal Fruit Salad dressed with Honey and Mint  
Yeast Rolls with Butter  
Peach Cobbler  
Sweetened Tea - Unsweetened Tea - Lemonade*  
**-\$14.00-**

## **MENU 8**

*Chicken Divan  
Herbed Rice Pilaf  
Southern Style Green Beans  
Baby Spinach Salad with Caramelized Onions, Bacon Bits, and Grape Tomatoes with  
Balsamic Vinaigrette  
Yeast Rolls with Butter  
Red Velvet Cake  
Sweetened Tea - Unsweetened Tea - Lemonade*  
**-\$13.00-**

# 2019 Corporate Lunch Menu

## MENU 9

*Tender Beef Medallions with Wild Mushroom Demi-Glace*  
*Herb Roasted Red Skin Potatoes*  
*Corn Maque Choux*  
*Caprese Salad with Grape Tomatoes, Fresh Mozzarella, Pesto, and Balsamic Vinaigrette*  
*Yeast Rolls with Butter*  
*Chocolate Cake*  
*Sweetened Tea - Unsweetened Tea - Lemonade*  
~~-\$16.00-~~

## MENU 10

### ASSORTED WRAPS TO INCLUDE:

*Roast Beef – Provolone Cheese – Horseradish Cream*  
*Turkey – Swiss Cheese – Pesto Aioli*  
*Ham – Cheddar – Honey Dijon*  
*Mediterranean Pasta Salad*  
*Seasonal Fruit Salad dressed with Honey and Mint*  
*Assorted Potato Chips*  
*Assorted Cookies*  
*Sweetened Tea - Unsweetened Tea - Lemonade*  
~~-\$12.00-~~

## MENU 11

*Grilled Chicken and Broccoli Alfredo Pasta*  
*Seasonal Roasted Vegetables*  
*Mixed Green Salad with Ranch and Balsamic Vinaigrette*  
*Yeast Rolls with Butter*  
*Chocolate Cake*  
*Sweetened Tea - Unsweetened Tea - Lemonade*  
~~-\$13.00-~~

## MENU 12

### COOKOUT MENU

*Angus Hamburgers - All Beef Hot Dogs*  
*(Veggie Burgers Available Upon Request)*  
*Buns – Chili – Shredded Lettuce – Tomatoes – Onions – Pickles - Assorted Cheeses*  
*Yellow Mustard – Mayonnaise - Ketchup*  
*Baked Beans with Bacon and Molasses*  
*Southern Style Cole Slaw with Poppy Seed Dressing*  
*Assorted Potato Chips*  
*Chocolate Chip Cookies - Brownies*  
*Sweetened Tea - Unsweetened Tea - Lemonade*  
~~-\$14.00-~~

# 2019 Corporate Lunch Menu

## **MENU 13**

*Traditional Shepherd's  
Herb Roasted Potatoes  
Squash Casserole  
Mixed Green Salad with Ranch and Balsamic Vinaigrette  
Yeast Rolls with Butter  
Apple Cobbler  
Sweetened Tea - Unsweetened Tea - Lemonade*  
**-\$13.00-**

## **MENU 14**

### **FAJITA BAR**

*Carne Asada Beef - Tequila Lime Chicken - Fire Roasted Peppers and Onions  
Corn and Flour Tortillas  
Cheddar Cheese - Guacamole – Salsa – Sour Cream – Pickled Jalapeños  
Cuban Black Beans  
Southwestern Rice Pilaf  
Chocolate Cake  
Sweetened Tea - Unsweetened Tea - Lemonade*  
**-\$14.00-**

## **MENU 15**

*Three Cheese Baked Ziti with Italian Sausage and Bolognese  
Italian Green Beans  
Mixed Green Salad with Ranch and Balsamic Vinaigrette  
Garlic Bread  
NY Style Cheesecake  
Sweetened Tea - Unsweetened Tea - Lemonade*  
**-\$14.00-**

## **MENU 16**

### **BUILD YOUR OWN GRILLED CHICKEN SALAD**

*Grilled Chicken Breast  
Spring Mix – Grape Tomatoes – Cucumbers – Bell Peppers – Shaved Red Onion –  
Hard Boiled Egg – Croutons – Cheddar Cheese – Carrots – Broccoli  
Ranch – Balsamic Vinaigrette  
Garlic Bread  
Pecan Pie  
Sweetened Tea - Unsweetened Tea - Lemonade*  
**-\$12.00-**

# 2019 Corporate Lunch Menu

## **MENU 17**

*Thai Red Chicken Curry with Bell Peppers and Onions*

*Coconut Basmati Rice*

*Vegetable Spring Rolls with Sweet Chile Sauce*

*Garlic Naan Bread*

*Coconut Cake*

*Sweetened Tea - Unsweetened Tea - Lemonade*

~~-\$14.00-~~

