



## Corporate Lunch Menu

All menu selections are based on a 20 person minimum and are available Tuesday through Friday until 3:00 p.m.

Mondays are available upon special request and certain restrictions apply

### Sandwiches

*All Sandwiches are Made with Premium Breads or Served as Wraps and Include Lettuce, Roma Tomato, Homemade Chips and a Cookie. All sandwiches & wraps are available as trays or boxed lunches. Salad Substitutions Available in Place of Potato Chips*

Turkey & Pepperjack with Roasted Red Pepper Aioli  
Ham & Baby Swiss with Honey Mustard  
Roast Beef & Cheddar with Horseradish Cream  
Tarragon Chicken Salad  
Grilled Vegetable (Zucchini, Roasted Pepper and Eggplant) with Balsamic Vinaigrette  
\$9

Italian Trio with Provolone & Italian Vinaigrette  
Turkey Club with Honey Mustard  
Southwest Chicken Club with Chipotle Aioli  
Grilled Chicken Caesar  
Blackened Chicken and Avocado with a Cajun Cream Cheese Spread  
Grilled Salmon BLT with Wasabi Aioli  
Grilled Chicken with Chipotle Aioli, Sun Dried Tomato, Prosciutto and Provolone  
\$11

### You Build It Selection

-Sliced Meats and Cheeses to Include: Ham, Turkey, and Roast Beef; Cheddar, Swiss and Pepperjack Cheeses; Accompanied by Shredded Lettuce, Roma Tomatoes, Red Onion, Honey Mustard, Roasted Red Pepper Aioli and Horseradish Cream  
-Assorted Breads  
-Your Choice of Homemade Potato Chips or Garden Salad  
-Assorted Cookies and Brownies  
\$10

### Fresh Entrée Salads

*All Salads are Served with a Fresh Baked Breadstick and a Cookie*

Grilled Chicken Salad  
Grilled Chicken Caesar Salad  
Grilled Chipotle Beef Salad with Mango Vinaigrette  
Cobb Salad  
Chef Salad  
Mixed Greens with Grilled Chicken, Pears, Walnuts and Bleu Cheese  
Strawberry, Walnut and Spinach Salad with Grilled Chicken  
\$10

Dressings: Buttermilk Ranch, Golden Italian, Bleu Cheese, Balsamic Vinaigrette, Raspberry Vinaigrette, Mango Vinaigrette, Honey Mustard, Caesar  
Extras

Soda – Bottled Water – Pasta Salad – Potato Salad – Side Salad – Side Caesar – Broccoli & Bacon Salad – Spicy Peanut Coleslaw  
\$1.50

### Signature Selections

*Just a few of our most requested entrée selections. Served with Garden or Caesar Salad, Choice of Two Side Items and Assorted Rolls and Butter*  
Grilled Chicken with Rosemary Cream Sauce  
Flat Iron Steak with Whiskey Peppercorn Sauce  
London Broil with Sweet Pepper Onion Glaze  
Pecan Crusted Tilapia with Honey Cranberry Glaze  
Tortilla Crusted Tilapia with Spicy Citrus Glaze  
Slow Roasted Pork Tenderloin with Dijon Cream  
\$9 – Additional Entrée \$3

Blackened Sirloin with Bleu Cheese Walnut Butter  
Chicken Cordon Bleu  
Spinach Artichoke Chicken  
\$11- Additional Entrée \$4

Sugar Cured Salmon with Wasabi Remoulade  
Boneless Braised Short Ribs – Hoisen or Red Wine  
\$13 – Additional Entrée \$5

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### Life & Balance

*Offering your guests something a little bit lighter.*

*Served with Garden or Caesar Salad, Choice of Two Side Items and Assorted Rolls and Butter*  
Citrus Grilled Chicken with Mango Salsa  
Grilled Chicken with Lemon Caper Sauce  
\$9 – Additional Entrée \$3

Grilled Thai Coconut Lime Flank Steak  
Baked Cod with Roasted Red Pepper Pesto  
Chipotle Lime Tilapia with Avocado Relish  
\$11- Additional Entrée \$4

Grilled Salmon with Strawberry Jalapeno Salsa  
\$13  
Additional Entrée \$5

### Vegetarian Selections

*Served with Garden or Caesar Salad, Choice of Two Side Items and Assorted Rolls and Butter*  
Pasta Primavera  
Vegetable & Rice Stuffed Pepper  
\$9 – Additional Entrée \$3

Spinach & Goat Cheese Stuffed Portabella Mushroom  
Quinoa & Vegetable Stuffed Pepper  
\$11- Additional Entrée \$4

### Homestyle Selections

*Served with Garden or Caesar Salad, Choice of Two Side Items and Assorted Rolls and Butter*  
Grilled Chicken Thighs with Choice of Sauce:  
` Roxy Q – Peach Bourbon Glaze – House Dry Rub  
Jack Daniels Pork or Beef Loin  
Smothered Beef Steak  
Southern Fried Chicken  
Pulled Pork  
Pan Seared Chicken with Tomato Butter Sauce  
\$9 – Additional Entrée \$3

Pan Fried Chicken Thighs with Bacon Cream Sauce  
\$11- Additional Entrée \$4

Slow Smoked Brisket  
\$13  
Additional Entrée \$5

### Italian Selections

*Includes Garden or Caesar Salad, Grated Romano, Penne & Bowtie Pastas and Fresh Italian Breadsticks*

Sauces to choose from:

Marinara, Alfredo, Bolognese, Smoked Tomato Cream, Cajun Alfredo, Creamy Pesto

\$8 per guest includes: 2 Sauces and 2 Pastas

\$10 per guests includes: 3 Sauces and 2 Pastas

\$2 per guest: Add Grilled Chicken, Meatballs or Italian Sausage \$3 per guest: Add Sautéed Garlic Shrimp

### Baked Pasta

Traditional Lasagna  
Lasagna with Meat Sauce  
Vegetable Lasagna  
Baked Ziti  
\$9

*Entrée Selections Served with Garden or Caesar Salad, Choice of Two Side Items and Assorted Rolls and Butter or Breadsticks*

Chicken Parmesan  
Chicken Marsala  
Italian Grilled Porkloin  
\$9 – Additional Entrée \$3

Chicken Spedini with Amogio  
Chicken Saltimboca with Lemon Herb Sauce  
Slow Cooked Italian Roast Beef  
\$11- Additional Entrée \$4

### Side Items

Roasted Green Beans with a Sweet Garlic Glaze  
Maple Glazed Baby Carrots  
Garlic Roasted Vegetables  
Roasted Asparagus (\$1.50 upcharge)  
BBQ Baked Beans  
Garlic Roasted Potatoes  
Garlic Mashed Potatoes  
Sweet Potato Casserole  
Gruyere Gratin Potatoes  
Cheesy Potato Casserole  
Hot Red Skinned Smashed Potato Salad  
Long Grain and Wild Rice Pilaf  
Roasted Potato Mix  
Roasted Brussel Sprouts  
Dirty Rice

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Taco Bar

*Includes Mexican Corn, Mexican Rice, Hard Shells, Soft Shells, Shredded Lettuce, Shredded Cheese, Diced Tomatoes, Chopped Onions, Jalapeños, Salsa and Sour Cream*

Beef or Chicken  
\$9

Combo  
\$11

Fajita Bar

*Includes Mexican Corn, Mexican Rice, Soft Shells, Shredded Lettuce, Shredded Cheese, Diced Tomatoes, Chopped Onions, Jalapeños, Salsa and Sour Cream*

Beef or Chicken with Pepper and Onions  
\$9

Combo  
\$11

Options – Choose Pork Carnitas or Carne Asads with your Taco Bar or Fajita Bar - \$1.00 Additional

Desserts  
Cookies  
Brownies  
Lemon Bars  
Blondies  
\$1.5

Assorted Cheesecakes  
Cobbler (Apple, Peach, Cherry)  
\$3

Have a sweet tooth for something different? Just let us know!

Disposable Drop off (\$35) - All food is delivered in disposable pans and on disposable trays. All necessary plastic ware (plates, forks, knives, napkins) and serving utensils are included.

Set up- Drop off (\$150) - We will set up a beautifully decorated buffet; the hot food will be in chafing dishes, all else will be trayed up or in baskets. All necessary plastic ware (plates, forks, knives, napkins) will be provided. We will return promptly to box up your left-overs and break down the buffet. Subject to minimum guest counts during Holiday Season.

## Ordering

Call 816.221.1010

As all of our items are made from scratch, 48 hour advance notice is appreciated. Limited menu selection available for shorter notice times

[www.aboveandbeyondcateringkc.com](http://www.aboveandbeyondcateringkc.com)

These are just a few of our menu selections. We have the most creative culinary team and would love to create custom and innovative menus for all of our clients.