

Corporate Hot Lunch Menu

(20 person minimum)

Chicken Entrees

(\$13.95 per person)

Chicken Marsala

Chicken Enchiladas with Spanish Rice or Refried Beans

Chicken Avin (wine and cheese sauce)

Chicken Fajitas with Spanish Rice or Refried Beans

Chicken Parmesan

Chicken and Cheese Stuffed Shells with Marinara Sauce

Grilled Ranch Chicken

Chicken Creole with Rice Pilaf

Chicken Pie with a Veggie Side

(All the Above Include Mixed Green or Caesar Salad, Starch,
Veggie with Appropriate Entree, Rolls, Iced Tea,
Dessert and Plasticware)

Beef Entrees

(\$14.95 per person)

Beef Enchiladas with Spanish Rice or Refried Beans

Old Fashioned Meatloaf

Salisbury Steak

Meatball Stroganoff

(\$17.50 per person)

Pot Roast

Sauteed Beef Tips

Brisket

(All the Above Include Mixed Green or Caesar Salad, Starch,
Vegetable, Rolls, Iced Tea, Dessert and Plasticware)

Pork Entrees

(\$14.95 per person)

Dijon Marinated Pork Loin

Grilled Pork Loin with a Raspberry Chipotle Sauce

Signature Baby Back Ribs (add \$4.50 pp)

Pork Avin

(All the Above Include Tossed Green or Caesar Salad, Starch,
Vegetable, Rolls, Iced Tea, Dessert and Plasticware)



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Corporate Hot Lunch Menu continued.

Pasta

(\$13.95 per person)

Spinach Lasagna Ruffles
Stuffed Manicotti
Homemade Meat Lasagna
Pasta e Fagioli
Mexican Stuffed Shells
Baked Spaghetti
Baked Ziti

(All the Above Include Tossed Green or Caesar Salad, Rolls, Dessert, Iced Tea and Plasticware)

Comfort Foods Stews and Casserol

(\$12.95 per person)

Tex-Mex Beef Stew
Old Fashioned Beef Stew
Mexican Chicken and Corn Chowder
Vegetable Chili
Award Winning Chili
Hamburgers or Hot Dogs
Taco Bar with Spanish Rice or Refried Beans
Pasta e Fagioli (heartly Italian Soup)

(All the Above Include Mixed Green or Caesar Salad (except Taco Bar), Rolls, Dessert, Iced Tea and Plasticware)

Seafood

(\$17.95 per person)

Crab Stuffed Chicken
Shrimp and Grits
Shrimp Creole
Lemon Baked Cod

(All the Above Include Tossed Green or Caesar Salad, Veggie, Starch with Appropriate Entrée, Rolls, Dessert, Iced Tea and Plasticware)

Vegetables

Green Bean Casserole
Steamed Green Beans
Southern Green Beans
Steamed Broccoli and Cauliflower
Glazed Baby Carrots



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Corporate Hot Lunch Menu continued.

Starch

Roasted Red Potatoes
Red Bliss Potatoes with Parsley Butter
Twice Baked Potatoes
Mashed Potatoes
Wild Rice or Rice Pilaf
Potato Bake
Baked Potatoes
Spanish Rice
Mac and Cheese
Refried Beans

Homemade Soups

Tomato Dill Soup
Creamy Asparagus Soup
Chicken Noodle Soup
Tortilla Soup

(Add any of the above soups to your Entrée for \$7.50 per person)

Specialty Salads

Broccoli Salad
Spinach Salad
Black Bean and Corn Salad

(Substitute any of the above for the Mixed Green or Caesar Salad
for an Additional \$7.50 per person)

Salad Dressings

**Ranch, Apple Cider Vinaigrette, Bleu Cheese, Italian,
and Thousand Island**

Lori's Delectable Lunch Desserts

Chocolate Cake, Lemon Cake
Homemade Cookies, Brownies,
Rum Cake and Éclair Dessert



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