



Corporate Lunch Menu

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Home Made Soups:

Lentil - Made with sweet Italian sausage, diced potatoes and sweet red peppers.

Tomato Basil - Rich tomatoes and fresh basil. Full of antioxidants

Carrot - A balance of sweet carrots and seasonings.

Butternut Squash – simple yet nutritious soup

Salads:

House Salad: Mixed romaine, black olives, cherry tomatoes and mandarin orange segments, feta cheese house

Greek Salad: Mixed romaine, cucumber, Kalamata olives, grape tomatoes, feta cheese and sprinkled with mint over the top. Greek Dressing

Italian Salad: Mixed romaine and spring mix lettuce, topped with Kalamata olives, pickled garden veggies, sweet roasted red peppers, grape tomatoes and parmesan curls. Italian Dressing

Pasta Salad: Tender Corkscrew Pasta, fresh broccoli floret's, carrots, diced tomatoes, black olives dressed in a tangy lemon vinaigrette. serve it cold and add shrimp or diced chicken and make it a cool, refreshing healthy meal.

Chicken

Enchiladas - Chicken enchiladas in a Mexican spice sauce with cheese top.

Chicken in Indian Curry Sauce (not hot) - Indian curry-yogurt sauce side Basmati Rice

Chicken Picatta - chicken tenders in a white wine, capers and garlic sauce.

Chicken Cacciatore - perfectly browned breaded chicken cutlets with a hearty tomato sauce

Chicken Franchise – silky and light chicken in a lemon and white wine sauce

Chicken Marsala - this is a delicious Italian wine goes perfect with a side of pasta

Caribbean Style Chicken – grilled chicken breast topped with a mango sauce side of rice

Arroz con Pollo – Latin favorite side of plantains

Beef

Braised Beef Stew - hearty old fashion stew, cubes of beef and carrots cooked slowly in a red wine sauce. Served with hand made mashed potatoes

Cuban Special - shredded beef (ropa vieja) with onions and red-green peppers. Served with white rice and plantains

Latin Special - Ground Beef cooked slowly with olives and spices comes with sides of white rice and plantains

Moussaka - Greek lasagna with eggplant potatoes and béchamel sauce

Pork

Sweet Pork - Loin with a prune and pineapple sauce.

Pulled Pork in Sweet Smokey sauces

Pasta

Rigatoni in Pink Sauce - Rigatoni in a delicate and smooth tomatoes sauce with a touch of cream.

Linguini in Alfredo Sauce - Every body's favorite creamy sauce served

Baked Ziti - Marinara sauce and mozzarella cheese

Tortellini in Pink Sauce - Fresh cheese filled Tortellini in a delicate and smooth tomatoes sauce with a touch of cream.

Ravioli - In a smooth silky pink sauce

Lasagna - Chicken, Beef or Turkey

Pasta with meat sauce - A fantastic Bolognese sauce, flavored with tomatoes and garlic, is served over linguini or your favorite pasta

Spaghetti and meatballs - With home style Italian sauce

Whole wheat pasta available

Vegetables: Served with Extra Virgin Olive oil and seasonings

Broccoli Cauliflower & Carrots: Steamed or Roasted.

Eggplant Ratatouille: Stewed with tomatoes, zucchini, red onion, fresh garlic and herbs.

Grilled Veggie Medley: Green zucchini, yellow squash, Mushroom, eggplant, carrots and red onion.

Roasted Veggie Medley: Zucchini, yellow squash, red onion and mushroom

Haricot Verts – baby green beans blanched and dressed with olive oil, rusted garlic and roasted red peppers

Sides:

Confetti Style Rice made with fine diced tricolor pepper

Rice Pilaf

Lime Cilantro Rice

Yellow Rice

Potatoes and Root Vegetable Mashed

Roasted Potatoes Medley – red, purple(when available), sweet, white

Quinoa with herbs

White or Brown Rice

Desserts:

Fresh Fruit

Flan

Assorted Cookie and mini-brownie Platter

Tres leches