

**2024/2025 Lunch – 10am-2:00pm**

<p><b>Level One</b> \$14.00</p>	<p><b>All American Burger Bar</b> Grilled 100% beef hamburgers served with appropriate condiments; choose two sides</p> <p><b>Barbeque Feast</b> Pork pulled straight off the bone; choose two sides</p> <p><b>Chicken Salad Croissant Plate</b> Chef Christopher's chicken salad on fresh made croissants; choose two sides</p> <p><b>Grilled Pork Chops</b> Grilled and then smothered in peppers and onions; choose two sides</p> <p><b>Lemon Pepper Chicken</b> Grilled with rosemary, garlic, and olive oil, topped with lemon pepper cream sauce and garnished with grilled lemons; choose two sides</p> <p><b>Tuscan Chicken</b> Grilled and garnished with spinach, cherry tomatoes, mushrooms, sweet peppers &amp; onions, and parma rosa sauce; choose two sides</p> <p><b>Sweet Ginger Pork Loin</b> Sliced and marinated in a sweet ginger sauce; choose two sides</p> <p><b>Vegetable Plate</b> Choose any four side items (Not available as a 2nd entree offering)</p>
<p><b>Level Two</b> \$15.00</p>	<p><b>Create Your Own Chef Salad</b> A buffet of vegetables, meats, cheeses, eggs and homemade croutons</p> <p><b>Baked Ziti</b> Ziti pasta with chicken &amp; Italian sausage in a marinara sauce, topped with mozzarella; choose one side</p> <p><b>Southern Style Pot Roast</b> Slow roasted with potatoes and carrots; choose two sides</p> <p><b>Champagne Chicken</b> Roasted with grapes, sweet peppers and a champagne cream sauce; choose two sides</p> <p><b>Chicken Fettuccini</b> Grilled chicken breast served in a garlic cream sauce; choose one side</p> <p><b>Chef Carved Baron Beef (30 guest minimum)</b> Tender, slow cooked roast beef served with TN Whiskey Sauce &amp; creamy horseradish; choose two sides</p> <p><b>Taco or Nacho Bar</b> Chicken <i>or</i> Beef and assorted Mexican delights; includes rice and beans</p>
<p><b>Executive Choices</b></p>	<p><b>Chicken Cordon Bleu - \$17.00</b> Breaded chicken breast stuffed with ham and Gouda cheese; choose two sides</p> <p><b>Grilled Rib Eye Steak - \$18.00</b> Grilled to your specifications and served with sautéed mushrooms; choose two sides</p> <p><b>Petite Filet - \$20.00</b> Grilled to your specifications and served with mushrooms, peppers, and onions; choose two sides</p>

2<sup>nd</sup> Entrée \$3.75. Additional side item or salad, \$3.00

Lunch includes cookies or brownies as dessert, upgrade to pies and cakes for \$1.50pp. Cake cutting and serving ware provided in lieu of dessert when bringing in a licensed & insured cake (at EPIC). Catered lunches in individual boxes (same meal for all) add \$2.00pp.

**\$1,250 minimum purchase for offsite staffed events Mon.-Thurs., \$2,000 minimum Fri. - Sun.**

**Offsite add \$3pp for china. Grill at your location \$150.**

**10% gratuity will be added based on the food & beverage total.**



## *Chef Christopher's Catering*

### Salads

**Garden Salad:** Fresh mixed greens, ripe red tomatoes, English cucumbers, black olives, pickled pepperoncini, and cheddar cheese. Served with Buttermilk Ranch and Herbed Italian.

**Caesar Salad:** Romaine, homemade croutons, shaved Parmesan, tossed in a creamy Caesar dressing.

**Fall Harvest Salad:** Winter greens, red delicious and granny smith apples, candied walnuts, raisins, and fresh mozzarella cheese. Served with Cherry Balsamic Vinaigrette.

**Strawberry Fields Salad:** Arcadian blend greens, sliced strawberry hearts, slivered almonds, and feta cheese. Served with Strawberry Vinaigrette.

### Vegetables

**Vegetable Medley** – seasonal vegetables sauteed to perfection in olive oil, garlic, and thyme

**Vegetable Stir Fry** – broccoli, bok choy, carrots, and onion sauteed with an Asian flare

**Oven Roasted Vegetables** – asparagus, yellow squash, sweet carrots, and broccoli florets

**Roasted Balsamic Glazed Vegetables** - Cherry tomatoes, squash, zucchini, and carrots w/a balsamic reduction

**Green Beans** – Southern Style, Almandine, Italian or Casserole

**Candied Carrots** with honey, butter and brown sugar

**Squash Casserole** – fresh yellow squash baked with sour cream and topped with bread crumbs

**Fiesta Corn** – buttered corn with green and red peppers, onions, and cilantro

**Lima Beans** with Sundried Tomatoes

**Broccoli and Cheese** – broccoli florets under an aged cheddar cheese cream sauce

**Steamed Broccoli**

**Corn Souffle**

**Buttered Corn**

**Buttered Peas**

**Cole Slaw**

### Starches

**Oven Roasted New Potatoes** – seasoned with paprika, garlic, salt, pepper, and olive oil

**Garlic Smashed Potatoes** – red bliss potatoes mashed with sour cream, butter, and chives

**Mashed Potatoes** – Idaho potatoes creamed with butter and sour cream

**Baked Potatoes** served with sour cream, butter, chives, cheddar cheese, and bacon bits

**Au Gratin Potatoes** – choice of smoked gouda, cheddar or pepper jack cheeses

**Sweet Potatoes** served with butter, brown sugar, marshmallows, and cinnamon

**Rosemary New Potatoes** – oven roasted and seasoned with fresh herbs

**Rice Pilaf** – rice cooked in a root vegetable broth

**Spanish Rice** – sauteed with tomatoes, onions, and peppers

**Mac and Cheese** – choice of smoked gouda, cheddar, or pepper jack cheeses

**Baked Beans** – southern style with green peppers, onions, and a sweet tangy BBQ sauce

**Red Beans and Rice** – Louisiana style and slightly spicy

**Hash Brown Casserole** baked with onions, peppers and sharp cheddar cheese

**Pasta Salad** – steamed vegetables and tri-colored pasta tossed in an Italian dressing

**Butter and Garlic Ziti Pasta**

**Fettuccini Alfredo** – fettuccini noodles served in a garlic cream sauce

**Potato Salad**

Other options available on request. Additional lunch side item, \$3.00.