

The Team Hot Luncheon

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Hot Entrees

- Classic Chicken Dishes: Marsala, Francaise, Scarpariello, Picatta
- Salmon francaise:Lemon butter
- Balsamic Chicken: Warm White Bean & Tomato Ragout Fresh Basil
- Almond Crusted Chicken Breast Dijonaise sauce
- Apple and Wild Mushroom Stuffed Chicken breast / Pan gravy
- Chicken marbella: Spanish olives / Dried plums / Capers / White wine
- Stuffed Flank steak: Spinach & boursin cheese sherry wine sauce
- Mediterranean Chicken: Capers, Olive, Tomatoes, herbs
- Steak Pizzaiola Mushrooms / Chopped tomatoes Rich tomato sauce
- Baked Cod: Lemon butter sauce
- Herb roasted pork tenderloin Pan demi
- Penne a la Vodka
- Whole wheat spaghetti: Spinach / Tomato / Broccoli Lemon garlic oil
- Penne: Roasted cauliflower / Grilled tomatoes / Garlic / Spinach / Feta cheese
- Rigatoni Bolognese

Side Dishes

- Roasted red bliss potatoes
- Garlic mashed potatoes
- Potato dauphinois
- Herbed Basmati Rice with Peas
- Herbed Wild Rice Blend
- Grilled teriyaki vegetables
- Haricot vert
- Sautéed herb vegetable medley
- Grilled asparagus & red peppers

Leafy Salad:

- **Spinach salad:** Candied pecans / Blood orange & honey Dijon dressing
- **Cobb salad:** Crumbled blue cheese / Mushrooms / Bacon / Avocado
- **Classic Caesar Salad:** Romaine / Shaved Parmesan / Herb Croutons / Caesar Dressing
- **Classic Garden Salad: Choice of Romaine Lettuce or Mesclun Greens / Tomatoes / Carrots / Cucumbers / Balsamic Dressing**

The Client / Executive Luncheon: Three Tier Box Wrapped with Ribbon

- Stuffed Shrimp with Rice Pilaf and Fresh Grilled Seasonal Vegetables
- Grilled Scallops with Cilantro lime butter with Rice Pilaf and Fresh Grilled Seasonal Vegetables
- Grilled Fresh Arctic Char with Rice Pilaf and Fresh Grilled Seasonal Vegetables
- Grilled French Cut Chicken Breast with Root Vegetable Quinoa (can also be served room temp)
- Filet Mignon Au Poivre with Grilled fresh Asparagus and Herbed Quinoa
- Pan Seared Filet Mignon with Port Wine Demi with Grilled fresh Asparagus and Herbed Quinoa
- Roasted Sliced Filet Mignon (room temp) with Horseradish sauce, Fresh Grilled Seasonal Vegetables & Herbed Quinoa
- Grilled vegetable napoleon / Zucchini / Portobello / Peppers / Squash / Tomatoes / Spinach / Red pepper coulis & herb oil

All served with First course salad:

- Red Oak Leaf and baby Lettuce / Toasted almonds / Feta cheese / Dried cranberry/ Shaved red onion / Sweet red wine vinaigrette
- Boston Bib Lettuce / Apple/ Dried cherry / Walnut salad / Maple dressing
- Gorgonzola Salad / Field greens / Gorgonzola cheese / Candied walnuts / Shaved pears / Lemon vinaigrette

All served with Dessert of Fresh Berries & Chocolate Covered Strawberries

The Team Hot Luncheon: Plain White BOX

Entrée / Salad / Two sides / Dessert 21.95 plus 15.00 delivery & CT tax

Hot Entrees Choice of Two entrees

Check Two

Chicken Dishes: Marsala, Francaise, Scarpariello, Picatta (circle one)	
Salmon francaise:Lemon butter	
Balsamic Chicken: Warm White Bean & Tomato Ragout Fresh Basil	
Almond Crusted Chicken Breast Dijonaise sauce	
Apple and Wild Mushroom Stuffed Chicken breast / Pan gravy	
Chicken marbella: Spanish olives / Dried plums / Capers / White wine	
Stuffed Flank steak: Spinach & boursin cheese sherry wine sauce	
Mediterranean Chicken: Capers, Olive, Tomatoes, herbs	
Steak Pizzaiola Mushrooms / Chopped tomatoes Rich tomato sauce	
Baked Cod: Lemon butter sauce	
Herb roasted pork tenderloin Pan demi	
Penne a la Vodka	
Whole wheat spaghetti: Spinach / Tomato / Broccoli Lemon garlic oil	
Penne: Roasted cauliflower / Grilled tomatoes / Garlic / Spinach / Feta cheese	
Rigatoni Bolognese	

Side Dishes : Choice of two side dishes to be served with each entrée

Check Two

Roasted red bliss potatoes	
Garlic mashed potatoes	
Potato dauphinois	
Herbed Basmati Rice with Peas	
Herbed Wild Rice Blend	
Grilled teriyaki vegetables	
Haricot vert	
Sautéed herb vegetable medley	
Grilled asparagus & red peppers	

Leafy Salad: Choice of one salad to be served with each entrée

Check One

Spinach salad: Candied pecans / Blood orange & honey dijon dressing	
Cobb salad: Crumbled blue cheese / Mushrooms / Bacon / Avocado	
Classic Caesar Salad: Romaine / Shaved Parmesan / Herb Croutons / Caesar Dressing	
Classic Garden Salad: Choice of Romaine / Mesclun	

The Client / Executive Luncheon: Three Tier Box Wrapped with Ribbon:

Entrée with side dishes/Salad/Dessert 28.95 plus 15.00 delivery & CT tax

Total

Stuffed Shrimp with Rice Pilaf and Fresh Grilled Seasonal Vegetables	
Grilled Scallops with Cilantro lime butter with Rice Pilaf and Fresh Grilled Seasonal Vegetables	
Grilled Fresh Arctic Char with Rice Pilaf and Fresh Grilled Seasonal Vegetables	
Grilled French Cut Chicken Breast with Root Vegetable Quinoa (can also be served room temp)	
Filet Mignon Au Poivre with Grilled fresh Asparagus and Herbed Quinoa	
Pan Seared Filet Mignon with Port Wine Demi with Grilled fresh Asparagus and Herbed Quinoa	
Filet Mignon (room temp),Horseradish sauce, Fresh Grilled Seasonal Vegetables & Herbed Quinoa	
Grilled vegetable napoleon / Zucchini / Portobello / Peppers / Squash / Tomatoes / Spinach / Red pepper coulis & herb oil	

Leafy Salad: Choice of one salad to be served with each entrée

Check One

Red Oak Leaf /baby Lettuce/ Toasted almonds / Feta cheese / Dried cranberry/ red onion / Sweet red wine vinaigrette	
Boston Bib Lettuce / Apple/ Dried cherry / Walnut salad / Maple dressing	
Gorgonzola Salad / Field greens / Gorgonzola cheese / Candied walnuts / Shaved pears / Lemon vinaigrette	

