

SANDWICHES, WRAPS & BOXED LUNCHES ★★★★★

All menu items are served with housemade chips, specialty salad and a dessert basket with assorted cookies and brownies. We are happy to substitute any number of sandwiches to accommodate vegan, vegetarian and gluten free dietary needs.

ASSORTED DELI WRAPS

Premium deli meats and cheeses hand rolled in spinach, tomato basil, whole wheat and flour tortillas, served with fruit salad - \$10/Guest

GRILLED CHICKEN CAESAR WRAPS

Seasoned grilled chicken hand rolled in spinach, tomato basil, whole wheat and flour tortillas, served with fruit salad - \$10/Guest

PREMIUM DELI WRAP

Assortment of gourmet wraps, turkey bacon club, curry chicken salad, ham and cheese accompanied with fresh pickle spears and condiments, served with fruit salad - \$12/Guest

CHICKEN & STEAK FAJITA WRAPS

Grilled chicken and flank steak hand rolled in assorted tortillas with lettuce, peppers and onions. Accompanied with salsa and sour cream and garden salad - \$13/Guest

DELI PICNIC BASKET

Premium turkey, ham and roast beef piled high on thick cut white, wheat and rye swirl bread. Accompanied with fresh dill spears and condiments and fruit salad - \$10/Guest

PREMIUM DELI PICNIC

Premium turkey, ham, curry chicken salad, tuna salad and roast beef piled high on assorted artisan breads, focaccia, ciabatta and croissants and fruit salad - \$12/Guest

VEGETARIAN & VEGAN ★★★★★

VEGETARIAN PITA POCKET

Oven roasted zucchini, squash, red pepper and portabella mushrooms stuffed into fresh pita bread with hummus and baby spinach, served with fruit salad - \$10/Guest

CABBAGE PIROSHKI

Flaky puff pastry filled with sautéed cabbage, carrots and onion baked golden brown enjoyed warm or at room temperature, served with garden salad - \$12/Guest

CAPRESE PANINI MELT

Fresh mozzarella, vine ripened tomato, basil and virgin olive oil drizzle, served with fruit salad - \$12/Guest

APPLE VEGGIE WRAP

Granny Smith apples, baby spinach, jalapeño slaw, carrots and radish hand rolled in a spinach tortilla, served with fruit salad - \$10/Guest

VEGAN PITA POCKET

Oven roasted zucchini, squash, red pepper and portabella mushrooms stuffed into fresh pita bread with hummus and baby spinach, served with fruit salad - \$10/Guest

BREAKFAST ★★★★★

CONTINENTAL BREAKFAST

Baskets filled with assorted pastries, bagels, muffins and sweet breads, butter, cream cheese and preserves. Accompanied with fresh fruit salad, coffee, orange and cranberry juice and fruit salad - \$9/Guest

HEARTY BREAKFAST

Scrambled eggs, your choice of ham, bacon or sausage. Accompanied with a basket of pastries and bagels, butter, cream cheese and jams. Served with cranberry and orange juice and fruit salad - \$11/Guest. *Add Peppers & Cheese to Your Eggs - \$1.50*

HEALTHY BREAKFAST

Assortment of flaky croissants, bagels and bran muffins, with butter, cream cheese and spreads. Accompanied with fresh fruit salad, cranberry, orange juice and fruit salad - \$10/Guest

YOGURT BAR

Strawberry and vanilla yogurt accompanied with bowls of fresh pineapple, strawberries, blueberries and granola. Served with a basket of fresh pastries, butter, cream cheese and spreads. Cranberry, orange juice and fruit salad - \$10/Guest

BAGELS & SPREADS

Assorted bagels and cream cheeses, accompanied with fresh fruit salad, cranberry, orange juice and fruit salad - \$9/Guest

BISCUITS & GRAVY

Creamy sausage gravy and freshly baked biscuits, scrambled eggs. Accompanied with assorted pastries, fresh fruit salad, cranberry, orange juice and fruit salad - \$11/Guest

FRENCH TOAST

New England style French toast served heated with fresh strawberries, pecans, maple syrup and confectioners sugar. Accompanied with bacon, ham or sausage, orange juice, cranberry juice and fruit salad - \$12/Guest

BELGIAN WAFFLES

Belgian waffles, served with fresh strawberries, toasted pecans and maple syrup. Accompanied with basket of pastries, fresh fruit salad, bacon or sausage. Served with cranberry and orange juice and fruit salad - \$11/Guest

BEVERAGES ★★★★★

BOTTLED WATER

With cups and ice - \$1.75/Guest

FRESH BREWED ICED TEA

Sweet and unsweet - \$1.50/Guest

LEMONADE

With cups and ice - \$1.50/Guest

ASSORTED CAN SODAS & WATER

Pepsi, Diet Pepsi, Sierra Mist, Mt. Dew, Orange Crush, Ginger Ale, Dr. Pepper - \$1.75/Guest

ASSORTED 2 LITER BOTTLES

With cups and ice - Pepsi, Diet Pepsi, Sierra Mist - \$1.50/Guest

GOURMET COFFEE SERVICE

Freshly brewed coffee and assorted teas with lemons, creamers, sugar, sweet n low, equal - \$1.75/Guest

COMPLETE BEVERAGE PACKAGE

Assorted cans and waters, orange juice, cranberry juice, coffee and assorted teas - \$5/Guest



(502) 749-0948

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SPECIALS CAN BE FOUND ON OUR WEBSITE

WWW.OFFICEFIRSTCATERING.COM

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ORDERS@OFFICEFIRSTCATERING.COM

**Menu packages are priced per person.
We cater to groups of 10 or more.
There is a 10 person minimum per entrée.**

\$30 delivery fee applies to all orders.



SALADS ★★★★★

GARDEN SALAD

Fresh romaine lettuce, roma tomatoes, cucumber and red pepper served with our housemade citrus honey balsamic dressing - \$1.50/Guest

ARTICHOKE SALAD

Fresh romaine lettuce, tomatoes, cucumber, chick peas and artichoke hearts served with our housemade citrus honey balsamic dressing - \$2/Guest

CAESAR SALAD

Crisp romaine lettuce, parmesan cheese and croutons served with a creamy Caesar dressing - \$1.50/Guest

CUCUMBER TOMATO SALAD

Cucumbers, tomatoes and red onion served with a tangy sweet dressing - \$1.50/Guest

MANDARIN ORANGE SALAD

Romaine lettuce, red peppers, mandarin oranges and crispy wonton noodles. Served with a sesame ginger dressing - \$1.50/Guest

FRESH FRUIT SALAD

Pineapple, honeydew, cantaloupe, red grapes and strawberries - \$2/Guest

CURRIED CHICKEN SALAD

Tender chicken, mayonnaise, curry seasoning and raisins - \$2/Guest

WHITE ALBACORE TUNA SALAD

Tuna, celery, mayonnaise and seasoning - \$3/Guest

SALAD BUFFET

Choose any five salads accompanied with our housemade chips and dessert basket - \$15/Guest

SOUPS ★★★★★

HOMEMADE CHICKEN NOODLE SOUP - \$4/Guest

HOMEMADE BEEF VEGETABLE SOUP - \$4/Guest

HOMEMADE CHILI WITH BEANS - \$4/Guest

SNACK PACKAGES ★★★★★

COMPLETE SNACK PACKAGE

Chips and pretzels, fresh fruit, vegetable crudité's and assorted granola bars. Comes with coffee, sodas and bottled water with ice and cups - \$12/Guest

FRUIT AND CHEESE PLATTER

Fresh fruit accompanied with assorted cheeses and artisan crackers. Comes with sodas and bottled waters with ice and cups - \$10/Guest

COFFEE BREAK

Complete coffee service with assorted cookies and pastries. Comes with sodas and bottled water with ice - \$10/Guest

CHARCUTERIE BOARD

Assorted cured meats and imported cheeses accompanied with olives and dried fruits - \$15/Guest

HOUSE SPECIALTIES ★★★★★

All menu items are served with housemade chips, specialty salad and a dessert basket with assorted cookies and brownies.

CARIBBEAN CHICKEN

Tender marinated breast of chicken seasoned with our special blend of Caribbean spices and tropical fruit salsa, sliced thin served with saffron rice and artichoke salad - \$13/Guest
Substitute Flank Steak - \$2 *Make it a Combo Chicken & Steak* - \$1

ROSEMARY GLAZED CHICKEN

Tender roasted breast of chicken sliced thin and finished with rosemary glaze, mozzarella cheese and locally grown mushrooms. Accompanied with rice pilaf or mashed potatoes and artichoke salad - \$12/Guest
Substitute Flank Steak - add \$2

PARMESAN ENCRUSTED CHICKEN

Lightly breaded and seasoned breast of chicken coated with romano and parmesan cheese. Accompanied with mashed potatoes and gravy, and artichoke salad - \$13/Guest

CHICKEN FAJITAS

Tender marinated breast of chicken sliced thin and served with sautéed peppers and onions. Accompanied with shredded lettuce, sour cream, salsa and artichoke salad - \$12/Guest

COMBO FAJITAS

Marinated flank steak and breast of chicken sliced thin and served with sautéed peppers and onions. Accompanied with shredded lettuce, sour cream, salsa and artichoke salad - \$13/Guest
Add Cilantro Rice - \$1.50 *Add Black Beans* - \$1.50 *Add Guacamole* - \$1.50

LEMON HERB CHICKEN

Tender roasted breast of chicken, finished with a refreshing lemon dill sauce, accompanied with seasonal vegetables, rice and artichoke salad - \$14/Guest

BEEF & SEAFOOD ★★★★★

All menu items are served with housemade chips, specialty salad and a dessert basket with assorted cookies and brownies.

BEEF POT ROAST

Tender beef pot roast simmering with carrots, celery and potatoes. Accompanied with rolls and butter and garden salad - \$13/Guest

ROSEMARY MERLOT FLANK STEAK

Lean slow roasted flank steak simmered in our homemade bordelaise sauce with rosemary and shallots. Accompanied with roasted fingerling potatoes and artichoke salad - \$13/Guest

STEAK CHURRASCO

Tender marinated flank steak seasoned and grilled to perfection. Accompanied with rice and beans congre and chimichurri sauce and artichoke salad - \$13/Guest

GRILLED SALMON

Seasoned grilled salmon with lemon beurre blanc. Accompanied with seasonal vegetables and steamed rice and artichoke salad - \$17/Guest

GRILLED MAHI MAHI

Fresh mahi fillets seasoned and grilled to perfection. Accompanied with seasonal vegetables and steamed rice and artichoke salad - \$17/Guest

GRILLED SHRIMP SKEWERS

Grilled prawns lightly seasoned and served with rice pilaf and seasonal vegetables and artichoke salad - \$17/Guest

POULTRY & PASTA ★★★★★

All menu items are served with housemade chips, specialty salad and a dessert basket with assorted cookies and brownies.

CHICKEN MARSALA

Tender breast of chicken pan roasted in a marsala mushroom sauce and garnished with mushrooms and parsley. Accompanied with wild rice pilaf and artichoke salad - \$12/Guest

LEMON CHICKEN PICCATA

Breast of chicken seasoned and simmered in a light Mediterranean lemon sauce and garnished with capers. Accompanied with steamed confetti rice and artichoke salad - \$12/Guest

TERIYAKI CHICKEN

Roasted breast of chicken glazed with sweet teriyaki sauce and garnished with fresh pineapple. Accompanied with steamed confetti rice and mandarin orange salad - \$12/Guest

ORANGE GLAZED CHICKEN

Tender chunks of chicken battered and fried to a crispy golden brown and tossed with a sweet citrus glaze. Accompanied with steamed confetti rice and mandarin orange salad - \$12/Guest

HONEY DIJON CHICKEN

Tender breast of chicken oven roasted and glazed in a mild honey dijon sauce. Accompanied with rice pilaf and seasonal vegetables and artichoke salad - \$12/Guest

CHICKEN BROCCOLI ALFREDO

Tender chunks of chicken tossed with penne pasta, fresh herbs and garlic in a creamy alfredo sauce. Garnished with sun-dried tomatoes and accompanied by Caesar salad - \$12/Guest

CHICKEN FLORENTINE

Tender chunks of chicken tossed in a rich fontina cheese sauce with penne pasta, zucchini, squash, broccoli florets and roasted garlic accompanied by Caesar salad - \$12/Guest

MEAT LASAGNA

Homemade six cheese lasagna, layered with traditional meat and tomato sauce, topped with mozzarella cheese and baked to perfection, accompanied by Caesar salad - \$12/Guest

VEGETABLE LASAGNA

Homemade six cheese lasagna, layered with garden vegetables and a creamy white sauce, topped with mozzarella cheese and baked to perfection, accompanied by Caesar salad - \$12/Guest

COMBO LASAGNAS

Both of our six cheese lasagnas (traditional meat and garden vegetable) freshly baked, accompanied by Caesar salad. (For groups of 20 or more please) - \$12/Guest

VEGETABLE PASTA PRIMAVERA

Penne pasta tossed with herbs and garden vegetables in a creamy white sauce or tomato basil, accompanied by Caesar salad - \$12/Guest