



Staff Appreciation Menu

Any organization is only as good as its constituent Staff.

The Foot Soldiers who man the Trenches day in and day out. Where would we be without them? (Up the Creek!)

“Appreciation is a wonderful thing. It makes what is excellent in others belong to us as well.”

Voltaire



“Working 9-5” Luncheon

Herbed Roasted Chicken Breast
with Shallot Mushroom Sauce

Pan Seared Salmon
with Roasted Tomato Leek Sauce

Served with **Wild Rice Pilaf**
with Baby Kale and Sautéed Spring **Vegetable**
Medley

Includes a **Classic Caesar Salad** with a
Classic Caesar Dressing & **Assorted Rolls**
and Butter



“Team Brunch” Luncheon

Assortment of Mini Quiches

(Spinach and Provolone and Mushroom
& Swiss)

Served with **Turkey Sausage links,**
Crispy Bacon, Golden Breakfast
potatoes
with Ketchup & Fruit Salad

Includes **Cinnamon Nutmeg French**
Toast
with Whipped Butter & Maple Syrup



“Savory Fiesta” Luncheon

Chicken Fajitas and Vegetable Fajitas
tossed with Sautéed Onions & peppers

Served with a Flavorful **Spanish Rice and Chili-Cumin** Scented Black Beans

Includes **Flour Tortillas, Sour Cream, Pico de Gallo, Roasted Tomato Salsa, Shredded Cheese**

Also comes with a **Roasted Corn and Garden Salad** with a Cilantro Vinaigrette



“Island Adventure” Luncheon

Grilled Salmon Filets

with Tomatoes, Basil & Olives
in a White Wine Sauce with Chick Peas &
Eggplant

Lemon Oregano Grilled Chicken Breast

with Roasted Potato Wedges and Cucumber
Tzatziki Sauce

Arugula Greek Salad

with Tomatoes, Cucumber, Sweet red Bell
peppers and Feta Cheese with a Red Wine
Vinaigrette

**Served with Grilled Pita Bread and a side of
Sun Dried Tomato Hummus.**



“Paradise Luau” Luncheon

Hawaiian Boneless Chicken Thighs

in Rum, Garlic, Scallions and Brown Sugar

Almond Crusted Mahi-Mahi Filets

served on a bed of Sautéed Leeks & Pineapple Salsa

Paired with **Toasted Coconut Jasmine Rice** and **Sesame Green Beans**

& includes a **Spinach Salad** with a Balsamic Vinaigrette

Served with House made Dinner Rolls and Apricot Butter





MKCatering
by Claudete Sebben