

Catering Guide



Corporate Chefs, Inc.
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Corporate Chefs, Inc.

Breakfast Selections

Continental Breakfast

Arrangement of fresh baked pastries. Served with select roast regular and decaffeinated coffee, tea, assorted, juices, jams, jellies and spreads

The Bagel Stop

New York style bagels with regular and low fat cream cheese, variety of jams and jellies, selection of juices, select roast regular and decaffeinated coffee, and tea

Executive Continental Breakfast

Fresh baked muffins, pastries, scones and bagels, served with fresh sliced fruit, assorted yogurt, select roast regular and decaffeinated coffee, tea, selection of juices, jams, jellies and spreads

Rise & Shine Breakfast

Farm fresh scrambled eggs, offered with bacon, sausage, Potatoes O'Brien, selection of juices, fresh baked muffins and bagels, served with select roast regular and decaffeinated coffee, tea and assorted juices

Healthy Start

A variety of dry cereal and granola offered with low fat yogurt, bagels with regular and low fat cream cheese, oven baked low fat muffins and Tropicana orange juice, served with select roast regular and decaffeinated coffee & tea

Get Up & Go

Freshly prepared hot oatmeal, brown sugar, raisins, chopped nuts, a selection of juices, oven baked muffins, select roast regular and decaffeinated coffee, and tea

Breakfast a la carte

Select roast coffee, decaf, tea
Fruit juice
Poland spring water
Sliced fresh fruit
Yogurt cups (Greek yogurt also available)
Seasonal whole fruit
Assorted breakfast pastries



Classic Delicatessen

Choose From

Seasoned oven roast beef and cheddar cheese

Smoked ham and Swiss cheese

Oven roasted turkey with select cheese

Premium chicken and tuna salad

Roasted seasonal vegetables, fresh mozzarella, crisp leaf lettuce and ripe tomato

Sandwiches are available prepared or arranged on a deli platter.

All sandwich selections are served on choice of artisan baked roll or a variety of wraps.

All Classic Selections Include:

Fresh baked cookies or brownies, chips, assorted soft drinks and bottled water

Side Selection:

Baby field green salad, Caesar salad or pasta salad

Healthy Choice:

For a healthy option select “Food Should Taste Good” baked chips



Bistro Delicatessen

The Country Harvest Wrap

Mixed baby greens, grilled chicken, dried cranberries, chopped tomatoes, bleu cheese crumbles & Balsamic vinegar rolled in wraps

The Montreal

Sliced Montreal flank steak seasoned with cracked pepper, caramelized Bermuda onions, green leaf lettuce, plum tomato and a balsamic basil dressing stacked between slices of crusty French bread

The Mediterranean Wrap

Roasted vegetables with seasoned eggplant, zucchini, summer squash, red pepper, red onion, feta cheese, green leaf lettuce and plum tomato in a wrap

The Tuscany

Italian cold cuts, roasted red pepper, grilled onions and our provolone pesto spread served sub style on a fresh baked baguette

The Californian

Roasted sliced turkey with marinated artichoke hearts, alfalfa sprouts, sliced cucumbers, shredded carrots, red leaf lettuce with lemon citrus salsa served on choice of garden wrap or focaccia bread

The Honey Dijon Chicken Sandwich

Sliced grilled chicken creatively seasoned and served with smoked ham, Swiss cheese and honey Dijon sauce with crisp romaine lettuce on a French baguette.

All Bistro Selections Include:

Chips, can soda or bottled water and choice of cookies, brownies or fresh whole fruit

Side Selection:

Mixed baby green salad, Caesar salad or semolina pasta salad

Healthy Choice:

For a healthy option select "Food Should Taste Good" baked chips

Classic & Bistro To-Go

Classic Delicatessen Tote

- Oven roasted roast beef and cheddar cheese
- Smoked ham and Swiss cheese
- Oven roasted turkey and American cheese
- Chunky chicken and tuna salad
- Roasted seasonal vegetables, fresh mozzarella, crisp leaf lettuce and ripe tomato

Bistro Delicatessen Tote

- The Country Harvest Wrap
- The Montreal
- The Mediterranean Wrap
- The Tuscany
- The Californian
- The Honey Dijon Chicken Sandwich

All Totes Include:

- Fresh baked cookie or whole fruit, chips and soda or water

Healthy Choice:

- For a healthy option select "Food Should Taste Good" baked chips



Luncheon Salads

Caesar Salad

Crisp romaine, freshly grated parmesan cheese and house made croutons tossed with creamy Caesar dressing

Select chicken, beef or shrimp

Spinach Salad

Baby spinach with mandarin oranges, mushrooms, scallions and julienne red pepper tossed with citrus soy vinaigrette

Select chicken, beef or shrimp

Cobb Salad

Grilled chicken breast over crisp romaine, cherry tomato halves, hard cooked egg, avocado, crumbled bleu cheese, bacon and extra virgin olive oil and red wine vinegar served on the side

Greek Salad

Baby greens with oven roasted vegetables, crumbled feta and olives served with pita wedges

All Luncheon Salads Include:

Fresh baked bread, cookie, canned soft drinks and/or bottled water



Luncheon Selections

Mediterranean Buffet

Seasoned grilled chicken breast and sliced marinated flank steak
Herbed orzo, alongside a medley of Italian seasoned vegetables
Balsamic field greens salad and artisan rolls

The Coliseum

Large stuffed shells, Italian meatballs and sausage, pomodoro sauce, garden salad,
garlic bread, crusty rolls and butter, served with an Italian pastry

New England Carvery

Maple roast turkey and honey baked ham
Red bliss potato salad and crisp vegetable slaw
Cheddar cheese slices and rustic wheat rolls
Country style mustard and cranberry sauce

The Fajita Buffet

Southwest fajita seasoned rub grilled beef or chicken sizzled with sweet peppers and
onions served with flour tortillas, Mexican rice, topped with sour cream, guacamole
and pico de gallo

Antipasto

Assortment of Italian meats, flaked tuna and cheeses
Plum tomato and fresh buffalo mozzarella salad with Balsamic vinaigrette dressing
Grilled vegetables, olives, pepperoncini, pasta salad and Italian seasoned bread sticks

All Luncheon Selections Include:

Cookies, brownies, canned soda and bottled spring water
Italian buffet includes Italian pastries

Bakery-fresh Mini Pastries and Gourmet Cakes Also Available!

Check with manager for pricing

From The Hearth

Pizza

We start with a traditional pizza crust and top it with fresh pomodoro sauce, whole milk shredded mozzarella cheese and finish it with your choice of toppings

Classic Cheese

Additional Toppings Available

Available Toppings of Your Choice:

Green peppers	Onions	Olives
Broccoli	Mushroom	Grilled Chicken
Pepperoni	Sausage	Ham

Pizza Luncheon (two slices per serving)

Pizza served with canned soda, water, cookies and brownies

Side Selection:

Caesar or Garden Salad



Afternoon Snacks

Afternoon Refresher

Assorted soda, water, seasonal whole fruit and our fresh baked cookies

Traditional Sundae Bar

Premium ice cream with hot fudge, butterscotch, nuts, sprinkles, chocolate chips, M&M'S, sliced strawberries and whipped cream

Fresh Sliced Fruit & Yogurt Platter

A selection of seasonal fresh sliced fruit with a honey yogurt dip

Chips & Salsa

Basket of tortilla chips with authentic salsa

Imported & Domestic Cheese Platter

An array of fine imported and domestic cheeses served with whole grain and rustic crackers, flat breads and fresh fruit garnish

Hummus Basket

Traditional hummus and fresh baked pita triangles

Power Grab 'N' Go

NuGo organic bars, trail mix, Nutrigrain bars and bottled waters

Afternoon a la carte

Canned soda and bottled water

Traditional chocolate chip cookies or brownies

Corporate Chefs insignia cookies

(molasses, macadamia nut, heath bar crunch, hermits)

Seasonal whole fruit

Sliced fruit tray



Our Catering Expertise

When you're planning to impress your clients or guests, thank your employees or celebrate a ground breaking event, you need a talented catering company to create a memorable experience; one that will leave your guests remembering your event for a long time.

Corporate Chefs has the talented staff to create and mold your event to be spectacular. Our experienced staff of over 20 years will work with you, guide you and stand beside you through the entire process.

Whether a corporate event, cocktail party, grand opening, employee event, tent function or BBQ, Corporate Chefs has the knowledge and know how to make it a memorable occasion. You will work with a talented catering director, to create your event. From 10 to 10,000, Corporate Chefs can professionally guide you through your event with success.



All Your Catering Needs in One Place

Catering Guidelines

Placing an Order

The following information is necessary when planning an order: name of group, number of people, date, time, location, menu desired, account number and name of person authorized to sign for payment.

Advanced Ordering Time Requirements

Corporate Chefs requires a 24 hour notice for all cold food functions i.e. coffee breaks, deli lunches. Corporate Chefs will respond to last minute function needs to the best of our abilities. Corporate Chefs requests a 72 hour notice on all hot food functions.

Extras

If rental equipment is required, the cost of rental will be added to the price of the function. Linen, flowers, ice carvings, etc. can be ordered at a nominal charge.

Special Charges & Information

- All prices listed throughout this guide are *per guest*.
- All functions are priced for daytime service – cocktail parties and dinner receptions are also available
- A labor charge will be added on functions that take place after normal operating hours; Monday - Friday after 3:00pm and all day Saturday and Sunday
- Prices do not include State Meal Tax
- All events are attended to by Management Personnel and other staff as needed
- Waitress service is available for sit down luncheons
- We accept Master Card, Visa and American Express

These menus are offered as suggestions in planning your food selections.
We would be happy to assist you in tailoring a menu to your specific needs.

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