



CORPORATE LUNCH MENU

ColMoni's offers gourmet individual and buffet lunch options to feed your crowd.

INDIVIDUAL BOXED MEALS

[Includes side salad, fruit, dessert, and drink—minimum of 5 of each item selected, \$200 minimum order]

SANDWICHES/WRAPS

Cost

Caprese Baguette

Fresh mozzarella, basil, and tomato on baguette with olive oil and balsamic vinegar

\$13

BBQ Chicken Wrap

Tangy BBQ chicken, cheddar cheese, red onion, and cilantro in a whole wheat tortilla wrap

\$13

Roast Beef Wrap

Tender roast beef, mozzarella, and sautéed onions in a whole wheat tortilla

\$14

Italian Chicken Ciabatta

Roasted, sliced chicken breast on ciabatta bread with creamy provolone, peppery arugula, and juicy tomato

\$15

Classic Turkey on Wheat

Sliced turkey breast, cheese, lettuce, and tomato on whole wheat

\$15

SALADS

[Served with Balsamic dressing]

Spring Greens Mix

A perfectly simple combination of mixed spring greens, shredded carrots, diced cucumbers, cherry tomatoes, and cheese

\$13

Baby Spinach Salad

Tender baby spinach leaves, sliced red onions, shredded carrots, and a perfectly hard-cooked egg

\$13



BUFFET MEALS

[Each entrée serves 15, includes dessert and fruit tray]

	Cost	> 15 per person
<p>Spiced Teriyaki Chicken Seasoned, grilled, and sliced chicken breast basted with teriyaki sauce, accompanied by stir-fried onions, peppers, and carrots. Served with sesame Jasmine rice</p>	\$171	+\$11
<p>Sazon Seasoned BBQ Chicken The combination of a Spanish seasoning blend and sweet & tangy BBQ sauce give these grilled boneless thighs a beautiful color and wonderful taste. Served with roasted sweet potato hash and spring mix salad</p>	\$171	+\$11
<p>Italian Stuffed Shells Seasoned turkey sausage, spinach, and mozzarella cheese in jumbo pasta shells, topped with zesty marinara sauce. Served with spinach salad</p>	\$188	+\$12
<p>Split Cornish Hens Rosemary-infused hens presented with garlic-creamed potatoes and roasted Brussels sprouts with balsamic reduction</p>	\$195	+\$12
<p>Savory Chicken Marsala Thin cutlets in a sage, shallot, and portobello mushroom wine sauce, served with buttered wavy noodles and crisp broccoli</p>	\$201	+\$13
<p>Chicken and Shrimp Pasta Alfredo Tender chicken and shrimp, al dente pasta, and chopped asparagus in a creamy sauce with hints of garlic and lemon, served with spring mix salad</p>	\$215	+\$13
<p>Mongolian Hoisin Beef Marinated in a soy, garlic, and ginger sauce, stir fried with scallions and carrots, mixed with Hoisin sauce, and served with Jasmine rice</p>	\$217	+\$14
<p>Shrimp Scampi Plump shrimp simmered in a lemon butter garlic sauce, poured over thin linguini, topped with fresh parsley, and served with a spring mix salad</p>	\$225	+\$14
<p>Pineapple Curry Shrimp Delicate shrimp with coconut milk, curry, onions, red peppers, basil leaves, and pineapple chunks. Served with Jasmine rice</p>	\$231	+\$15
<p>Ultimate Steak Dinner Marinated, grilled, and sliced flank steak with sautéed onions, accompanied with roasted parmesan potatoes and lemon pepper asparagus spears</p>	\$235	+\$16



Spiced Salmon

Seasoned with Old Bay and garlic, paired with red potatoes and roasted vegetables

\$239 +\$16

Glazed Teriyaki Salmon

Salmon fillets marinated with garlic, soy sauce, and ginger, then broiled and glazed with sweet teriyaki sauce. Served with steamed broccoli and Jasmine rice

\$246 +\$16

Salmon in Tuscan Sauce

Delicate salmon in a cream sauce with sundried tomatoes, garlic, onions, and wilted spinach. Served with brown rice and a spring mix salad

\$261 +\$17

ORDERING DETAILS

- Delivery and set up is included within a 12-mile radius of Frontier Kitchen, located at 8538 Terminal Road, Lorton, VA 22079. Additional fees apply for further distances.
- Advance ordering with 5 days notice is preferred to ensure availability.

BOXED LUNCH ORDERS:

- Minimum order of \$200.
- Sandwiches and wraps have a minimum of 5 per item selected. No minimum on salads.
- Includes utensils, napkins, and condiments.



BUFFET ORDERS:

- Minimum pricing is stated, based on service for 15 people.
- Additional fee per person is stated for headcounts over 15 people.
- As priced, buffets are set up in disposable pans, bowls, and trays, with heating elements as needed and serving utensils.
- Upgrading to stainless steel chafing dishes and serving utensils is available for flat fee of \$40, which includes cleanup and retrieval after the event.
- Plates and utensils are available for \$1.50 per person (upscale disposable)

THE FINE PRINT:

Payments may be made in cash, debit/credit card, or checks made payable to **ColMoni's Catering**. A \$25 fee is assessed on all returned checks.

For more information and to order, please contact:

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