



Corporate Catering Menu

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Lunch Packages

Minimum order 20ppl.

THE SIGNATURE LUNCH

Sandwich & Wrap Platter

Assortment of artisanal & classic sandwiches & wraps

Salad

Choose from Garden Salad, Caesar Salad, Mediterranean Pasta Salad or Broccoli Slaw

House-Made Cookie Platter or Bags of Potato Chips

\$20.50pp

THE LUNCH BOX *individual boxes to include*

Whole Sandwich or Wrap

Mediterranean Pasta Salad or Broccoli Slaw

House-made Chocolate Chip Cookies

\$18.95pp

THE SALAD BAR LUNCH

Choose 2 Bases, 2 Proteins, 6 Toppings & 2 Dressings

Base: Mixed Salad Greens, Romaine Lettuce, Baby Spinach

Proteins: Grilled Chicken Breast, Grilled Skirt Steak, Tofu

Toppings: Cherry Tomatoes, Cucumbers, Shredded Carrots, Chickpeas, Feta Cheese, House Croutons, Crumbled Bacon, Roasted Beets

Dressings: Balsamic Vinaigrette, Herb Red Wine Vinaigrette, Lemon Ginger Vinaigrette, Chimichurri, Creamy Caesar

\$28pp

THE PROTEIN BOWL LUNCH

Choose 2 Bases, 2 Proteins, 6 Toppings & 2 Dressings

Bases: White Rice, Brown Rice, Quinoa, Rice Noodles (served warm)

Proteins: Lemongrass Chicken, Skirt Steak, Tofu (served warm)

Toppings: Cucumbers, Shredded Carrots, Edamame, Chickpeas, Toasted Wontons, Mandarin Oranges, Shaved Cabbage, Corn

Dressings: Lemon Ginger Vinaigrette, Soy Lime Vinaigrette, Chimichurri, Kimchi Teriyaki, Miso Vinaigrette

\$32pp

THE ALL-DAY MEETING

1. Continental Breakfast:

Chopped Fruit Salad

Yogurt & Granola Parfait

Assorted Breakfast Pastries

Add Scrambled Eggs, Bacon, Breakfast Potatoes - \$20pp

2. The Signature Lunch:

Selections as above

3. Afternoon Break

Fruit Platter & Cookies or

Fruit Skewers & Assorted Granola Bars

\$48.50pp

FRESH, DELICIOUS
CATERING YOUR
GUESTS WILL LOVE

Our Gourmet Sandwiches

On Your Choice of Multigrain Hoagie, Baguette, Ciabatta, Sub or Wrap

Turkey & Swiss

Turkey, Swiss Cheese, Fresh Greens, Tomato, Mustard Mayo

Turkey, Brie & Cranberry

Turkey, Creamy Brie Cheese, Fresh Greens, Cranberry Relish

Ham & Provolone

Ham, Provolone Cheese, Fresh Greens, Tomato, Honey Mustard

Italian Meats & Provolone

Italian Meats, Provolone Cheese, Fresh Greens, Tomato, Pesto Aioli

Manchego & Prosciutto

Manchego Cheese, Prosciutto, Fresh Greens, Tomato, Balsamic Glaze

House Chicken Salad

House-made Chicken Salad with diced Celery & Fresh Greens

Grilled Chicken & Swiss

Grilled Chicken Breast, Swiss Cheese, Fresh Greens, Tomato, Mustard Mayo

Grilled Chicken Pesto

Grilled Chicken, Mozzarella, Arugula, Tomato, House-made Basil Pesto

Tuna Salad

House-made Tuna Salad, Fresh Greens, Cucumber

Caprese

Mozzarella, Sliced Tomatoes, Arugula, House-made Basil Pesto

BLT

Candied Bacon Thick Cut, Sliced Tomato, Herbed Aioli

Filet or Beef

Caramelized Onions, Horseradish Crema, Arugula **add \$8pp**

GOURMET SANDWICH & WRAP PLATTER

Assortment of Sandwiches & Wraps: **\$135** (serves approx. 10 ppl)

We use all-natural, seasonal ingredients to create real, great tasting food.



Salads

GREEN SALADS

Medium (serves approx. 10ppl) **\$48**

Large (serves approx. 20ppl) **\$96**

Garden Salad

Fresh Greens, Seasonal Vegetables,
House-made Balsamic Dressing

Classic Caesar Salad

Romaine lettuce, Shaved Parmesan Cheese,
Croutons, House-made Caesar Dressing

Harvest Salad

Fresh Greens, Amblu Cheese, Candied
Walnuts, Cranberries

Mediterranean

Romaine, Tomato, Feta Cheese, Olives,
Cucumber, Chickpea

*Dressings: Herbed Vinaigrette, Classic Balsamic,
Creamy Caesar, Passionfruit Mint Vinaigrette*

DELI SALADS

Small (serves approx. 10ppl) **\$60**

Medium (serves approx. 20ppl) **\$96**

MEDITERRANEAN PASTA SALAD
BROCCOLI & SWISS SLAW
QUINOA & VEGETABLE
ORZO SALAD
ANCIENT GRAIN



ALL OF OUR SALAD DRESSINGS
ARE MADE IN OUR KITCHEN
USING FRESH, NATURAL
INGREDIENTS

Protein Platters

ENTRÉE SALAD PLATTERS

Large Platter (serves approx. 8-10 ppl)

Grilled Chicken Caesar

Grilled Chicken Breast, Romaine Lettuce, Parmesan Cheese, Croutons **\$120**

Mediterranean Grilled Chicken Salad

Grilled Chicken, Romaine Lettuce, Feta Cheese, Tomato, Cucumber, Olives, House-made Balsamic Dressing **\$120**

Gourmet Steakhouse Salad

Filet, Mixed Greens, Cherry Tomatoes, Crumbled Blue Cheese, Roasted Potatoes **\$150**

Caprese

Fresh Mozzarella, sliced tomatoes, basil, arugula **\$120**

Dressings: Herbed Vinaigrette, Classic Balsamic, Creamy Caesar, Passionfruit Mint Vinaigrette



PROTEIN PLATTERS

Serves approx. 10 ppl

Grilled Chicken Platter

Grilled, Sliced Chicken Breast **\$85**

Grilled Shrimp Platter

Grilled Shrimp (36 pieces) **\$95**

Grilled Skirt Steak Platter

Marinated & Grilled, Sliced Skirt Steak **\$165**

Dressed with: (choose one) Chimichurri, Horseradish Aioli, Chipotle Dijon, Citrus Cocktail Sauce

Made Fresh Daily



Party Platters

Served on Disposable Platters

ARTISANAL CHEESE & FRUIT

Selection of domestic & imported hard & soft cheeses served with house-made condiments, fruits, nuts & crackers

LARGE PLATTER (serves approx. 20ppl): **\$180**

ANTIPASTI

Selection of cured meats, Caprese skewers, marinated olives and rustic bread

LARGE PLATTER (serves approx. 20ppl): **\$210**

MEZE

Hummus, tzatziki, olive tapenade served with house-made grilled flat breads & assorted crudités

LARGE PLATTER (serves approx. 18-20): **\$129**

CRUDITES

Raw vegetable selection to include: carrot, celery, cucumber, peppers, broccoli, cherry tomatoes served with tzatziki & hummus

LARGE PLATTER (serves approx. 20ppl): **\$95**

STEAMED SHRIMP

Served with Lemon & Cocktail Sauce

LARGE PLATTER (70 pieces): **\$185**



The Hot Lunch

*Minimum Order of 20 People**



CHICKEN BREAST

Grilled, Sauteed or Oven Roasted with Choice of Pesto Cream, Madeira, Fresh Bruschetta with Balsamic Glaze
\$17pp

GRILLED ARGENTINIAN SKIRT STEAK

Choice of Chimichurri or Horseradish Cream
\$24pp

SALMON

Grilled or Baked
Lemon Dill or Miso Glazed
\$22pp

VEGETARIAN + VEGAN OPTION

Wild Mushroom Ravioli – Mushroom
Quinoa Stuffed Red Peppers with a Smoked Tomato Coulis
\$16pp

HOT SIDES: \$5pp

Roasted Fingerling Potatoes
Wild Rice
Pasta Primavera
Green Beans
Mixed Seasonal Vegetables

**minimums apply to one item*





Fruits & Desserts

SLICED SEASONAL FRESH FRUIT PLATTER: \$75

(serves approx. 10 ppl)

CHOPPED FRUIT SALAD BOWL: \$75

(serves approx. 10 ppl)

ASSORTED COOKIE PLATTER: \$55

(serves approx. 10 ppl) Chocolate Chip, Oatmeal Raisin, White Chocolate Macadamia

ASSORTED COOKIE & BROWNIE PLATTER: \$65

(serves approx. 10 ppl)

ADD-ONS

Beverage Package: includes bottled water & sodas: **\$3.25pp**

Bread Rolls: **\$15** per dozen, individual butter

Chafing stand & fuel set ups: **\$10**

ORDERING & POLICIES

At Eten Catering, we're here to help.

For ordering & inquiries, please email info@etenfood.com or contact one of our team members at 954.376.6627

To accommodate all requests, please place your order 72 hours in advance of delivery.

A minimum order of \$500 is required.

All orders are available for delivery, Monday to Friday between 9am & 4pm.

For orders outside of these hours, please inquire about special delivery options.

DELIVERY CHARGES

Minimum delivery charge of \$35 applies to all delivered catering.

All packages are subject to 20% service charge.

All pricing subject to change due to market conditions.



DELIVERING CORPORATE CATERING THAT IS ABOVE THE ORDINARY FOR BUSINESS MEETINGS & MORE

Delicious, European-style elegantly presented food, with lots of variety and healthy options.

With competitive pricing, the ability to handle last minute orders and delivery on time, clients can depend on Eten Catering when entertaining at the office.

Choose Eten Catering for your next working lunch, executive meeting, office happy hour, realtor open house or training session.

Make Eten Catering your go-to Caterer. Inquire about setting up a Corporate House Account.

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