

Corporate Menu

Office Luncheon

Our most popular luncheon!	\$12 pp
Traditional Caesar Salad <i>with Fresh Parmesan and Croutons</i>	
Pasta and Tortellini <i>with Sun-Dried Tomato Pesto</i>	
Roast Beef, Ham and Turkey on Miniature Rolls <i>Served with Freshly Made Sauces</i>	
Overflowing Fresh Fruit Platter	+ \$3 pp

Beautiful Luncheon

	\$16 pp
Romaine with Fresh Vegetable Couscous <i>Sicilian Lemon Vinaigrette</i>	
Lemon Parmesan Garlic Roasted Broccoli, Carrots, Brussels Sprouts and Onions <i>with Quinoa, Lentils, Dried Cranberries, Pumpkin Seeds and Pomegranate Vinaigrette</i>	
London Broil on Miniature Rolls <i>with Roasted Tomatoes and Mixed Greens</i>	
Marinated Chicken on Miniature Rolls <i>with Roasted Peppers and Mixed Greens</i>	
Horseradish Sauce and Sun-Dried Tomato Aioli included	



Hot Panini Sandwiches

Grilled On Site!	\$16 pp
Kale Caesar <i>with Romaine and Fresh Vegetables with Chickpeas and Creamy Garlic Dressing</i>	
Pasta, Pesto, Peas and Pine Nuts	
Assorted Hot Panini Sandwiches	
Please Choose 2:	
• 3-Cheese and Turkey with Avocado, Roasted Tomato, Bacon and Garlic Aioli	
• 3-Cheese with Roasted Tomatoes and Bacon with Garlic Aioli	
• 3-Cheese with Roasted Tomatoes and Avocado with Garlic Aioli	
• Ham and Cheddar with Honey Mustard	
• Roast Beef and Provolone with Horseradish Sauce and Au Jus	
• Italian Meats and Cheeses with Muffuletta Mix	
• 3-Cheese Chicken Bacon Ranch	



Sandwich Luncheon

Pricing includes 2 Sandwich Selections	
2 Cold Sides with 1 Sandwich per Guest	\$10 pp
2 Sides with 1.5 Sandwiches per Guest	\$12 pp
2 Sides with 2 Sandwiches per Guest	\$14 pp
Sandwich Selections (Choose 2):	
• Roast Beef and Cheddar with Horseradish Sauce	
• Ham and Muenster with Honey Mustard	
• Turkey and Swiss with Garlic Aioli	
• Roasted Vegetable with Hummus	
• Tomato Mozzarella and Basil	
• Roasted Tomato with Roasted Peppers, Basil and Feta	
• Hot Roast Beef and Provolone with Horseradish Sauce	
• Hot Corned Beef and Swiss with Thousand Island or Hot Mustard	
• Hot Turkey and Swiss with Thousand Island	
• Hot Poppy Seed Ham and Cheddar	
• Rotisserie Chicken Salad on Croissants	
• Tuna Salad on Croissants	

Upscale Sandwiches to Add

Sandwiches may be garnished with Roasted Tomatoes or Roasted Peppers and Mixed Greens

London Broil <i>with Horseradish Sauce</i>
Roasted Turkey
Marinated Chicken Breast
Roasted Salmon Salad
Shrimp Salad
Italian Meats <i>with Provolone and Marinated Vegetable Mix</i>

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Mexican Fiesta Luncheon

\$13 pp

Flour Tortillas, Seasoned Ground Beef, Shredded Lettuce, Diced Tomatoes and Shredded Cheddar

Mexican 7-Layer Dip
with Corn Chips

Red Rice
with Sweet Corn and Tender Green Peas
or La Crema Rice

Sour Cream and Salsa included

Additional Fiesta Dishes

Pulled Chicken, Ground Beef or
Roasted Vegetable Enchiladas **+ \$4 pp**

Southwest Salad **+ \$4 pp**
with Shredded Romaine with Cheddar Cheese,
Black Bean and Corn Confetti, Avocado Salsa,
Jalapeno Sour Cream, Cilantro and Fresh Lime Juice

Marinated or BBQ Chicken Tacos **+ \$3 pp**

Homemade Chicken Taquitos **+ \$3 pp**
Green Chilies, Cheddar Cheese
and Sour Cream Salsa

Taco Party!

\$20 pp

Southwest Salad
with Shredded Romaine with Cheddar Cheese,
Black Bean and Corn Confetti, Avocado Salsa,
Jalapeno Sour Cream, Cilantro and Fresh Lime Juice

Mexican 7-Layer Dip

Spanish Rice
with Green Peas and Corn

BBQ Pulled Pork Tacos, BBQ Pulled Chicken Tacos
and Roasted Salmon Tacos

Spicy Slaw, Avocado Salsa, Zesty Salsa
and Jalapeño Lime Sour Cream

Lasagna Luncheon

1 Choice **\$12 pp**
2 Choices **\$15 pp**

Traditional Caesar Salad
with Fresh Parmesan and Croutons

Marinara, Grated Parmesan and Crushed Red Pepper

Fresh Bread and Butter

Choices:

- Traditional Bolognese Lasagna with Seasoned Ricotta
- Italian Sausage Lasagna with Basil Ricotta
- Marinated Chicken Lasagna with Pesto Ricotta
- Roasted Vegetable Lasagna with Sun-Dried Tomato Ricotta
- Butternut Squash Lasagna with Seasoned Ricotta
- Parmesan Garlic Chicken Breasts
- Traditional Italian Meatballs with Marinara
- Italian Sausage with Roasted Peppers and Onions
- Fresh or Roasted Vegetable Choice

BBQ Luncheon

\$14 pp

Michigan Salad
with Dried Cranberries, Roasted Pecans, Blue Cheese,
Slivered Red Onions and Sweet Balsamic Vinaigrette

Homemade Macaroni and Cheese

Pulled BBQ Chicken
with Miniature Rolls

Pulled BBQ Pork
with Miniature Rolls

Sweet and Spicy BBQ Sauce



Favorite Pasta Luncheon

\$10 pp

Feta Salad
with Tomatoes, Slivered Red Onions, English
Cucumbers and Sweet Balsamic Vinaigrette

Tortellini and Pasta
with Marinated Chicken and Pesto Cream

Fresh Bread and Butter

Fresh Seasonal Vegetable
or Pasta with Marinara **+ \$3 pp**

Chicken and Wild Rice Luncheon

\$10 pp

Garden Salad
with 2 Dressing Choices:
Our Sweet Balsamic Vinaigrette and
Our Homemade Herb Buttermilk Dressing

Rotisserie Chicken Strips
mixed with Wild Rice, Roasted Broccoli
and Roasted Mushrooms

Fresh Bread and Butter

Fresh Seasonal Vegetable **+ \$3 pp**



Corporate Menu

WARM ENTRÉE LUNCHEONS

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Marinated Chicken Breast

*Parmesan Garlic or Dijon Marmalade
Marinated Chicken Breasts*

2 Sides **\$12 pp**
3 Sides **\$15 pp**

Rotisserie Chicken

*Golden Rotisserie Chickens cut 10 ways and served
with BBQ Sauce or Sweet Chili Sauce*

2 Sides **\$14 pp**
3 Sides **\$17 pp**

Roasted Salmon

*Roasted Scottish Salmon
with Lemon Basil Aioli*

2 Sides **\$16 pp**
3 Sides **\$19 pp**

Crusted Cod

*Wild Cod Crusted
with choice of Irish Cheddar or Parmesan*

2 Sides **\$16 pp**
3 Sides **\$19 pp**

Roasted Pork Tenderloin

Dijon Marinated and Roasted to Medium

2 Sides **\$16 pp**
3 Sides **\$19 pp**

Salad and Cold Side Options

Available with all Luncheon Menus

- Fresh Fruit Salad
- Seasonal Quinoa, Couscous and Orzo options
- Fresh Vegetable Platter
with Hummus and Our Homemade Herb Buttermilk Dip
- Feta Salad
with Tomatoes, Slivered Red Onions, English Cucumbers and Sweet Balsamic Vinaigrette
- Traditional Caesar Salad
with Fresh Parmesan and Croutons
- Fresh Garden Salad
with 2 Dressing Choices – Our Sweet Balsamic Vinaigrette and Our Homemade Herb Buttermilk Dressing
- Super Garden Salad
with Roasted Beets, Avocado, Roasted Corn and Chives – Our Sweet Balsamic Vinaigrette and Our Homemade Herb Buttermilk Dressing
- Mandarin Spinach and Romaine Salad
with Slivered Red Peppers, Slivered Red Onions, Mandarin Oranges, Crunchy Wontons and Toasted Pecans with Poppy Seed Vinaigrette
- Michigan Salad
with Dried Cranberries, Roasted Pecans, Blue Cheese, Slivered Red Onions and Sweet Balsamic Vinaigrette
- Roasted Beet Salad
with Dried Cranberries, Roasted Pecans, Goat Cheese, Slivered Red Onions and Sweet Balsamic Vinaigrette
- Apple Salad
with Dried Cranberries, Roasted Pecans, Goat Cheese, Slivered Red Onions and Sweet Balsamic Vinaigrette

- Pear Salad
with Dried Cranberries, Roasted Pecans, Goat Cheese, Slivered Red Onions and Sweet Balsamic Vinaigrette
- Fresh Vegetable Couscous
with English Cucumbers, Grape Tomatoes, Slivered Red Onions, Peppers, Snap Peas, Chickpeas, Fresh Herbs and Sicilian Lemon Vinaigrette with Optional Feta Cheese
- Long Grain and Wild Rice Salad
with Toasted Almonds and Dried Cranberries
- Caesar Pasta Salad
- Tortellini and Pasta with Sun-Dried Tomato Pesto
- Picnic Pasta Salad
- Pasta Pesto Peas and Pine Nuts
- Additional Seasonal Salad and Side Choices Available*



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Warm Side Choices

Available with all Warm Entrée Luncheon Menus

- Fresh Seasonal Roasted Vegetable
- Garlic Green Beans and Broccoli
with Roasted Tomatoes
- Roasted Vegetable Platter
with Mushrooms, Zucchini, Squash, Peppers, Zucchini, Onions and Tomatoes; served with Roasted Red Pepper Aioli or Garlic Aioli
- Roasted Red Skinned Potatoes
with Rosemary and Garlic
- Au Gratin Yukon Gold Potatoes
- Twice Baked Potato Casserole
- Garlic Mashed Potatoes
- Roasted Sweet Potato Wedges
with a Honey Drizzle
- Smoked Chili Scalloped Sweet Potatoes
- Sweet Potato Casserole
- Wild Rice
with Roasted Vegetables
- Pasta and Tortellini
with Pesto Cream
- Pasta with Roasted Vegetables
and Roasted Tomato Pan Sauce
- Pasta Florentine
- Homemade Macaroni and Cheese
- Seasonal Soup Choices

Additional Seasonal Warm Side Choices Available

Upscale Salad Choices to Add

+ \$2 pp

- Fresh Mozzarella and Tomato Salad
with Butter Lettuce, Romaine, Slivered Red Onions, Basil and Sweet Balsamic Vinaigrette
- Kale Caesar
with Chickpeas, Fresh Vegetables and Creamy Garlic Dressing
- Roasted Butternut Squash Salad
with Romaine, Roasted Onions, Pomegranate Kernels, Pepita Seeds, Feta and Pomegranate Vinaigrette
- Fresh Vegetable Couscous, Quinoa or Orzo
with Sicilian Lemon Vinaigrette and optional Feta Cheese
- Roasted Vegetable Couscous, Quinoa or Orzo
with Pomegranate Vinaigrette and optional Feta Cheese
- Fresh Apple or Pear Quinoa



Finishing Touches...

Ask about our beverage and dessert menus to complete your event.

