

Casual Catering by The Lunchbox

Offers a Variety of our Delicious Street Food,
Right at Your Home, Office or Event.



thelunchbox

Choose Your Favorite Flavors From Our Popular Selections:

Weekday Lunch 10am-2pm

\$15 per Person Plus Tax (\$500 Minimum)

Dinner and Weekends

\$20 per Person Plus Tax (\$1,000 Minimum)

For Full-Service & Waitstaff Add \$3 Per Person

Plus 22% Gratuity

Bartender Service: \$100 per hour, per bartender

(Please allow a 1/2 hour for bartender setup and 1/2 hour for bartender teardown.)

Custom Options Are Available!

Chicken Street Taco or Rice Bowl Bar

Street Tacos – Choice of Mango Salsa Chicken, or American Style
Coconut Lime Rice, Southwest Corn and Black Bean Salad & Chips and Salsa

Barbecue Bar

Pepsi BBQ Pulled Pork Sliders, Apple Slaw, White Cheddar Mac,
Summer Pasta Salad & Everything Good Chips

Mac & Cheese Bar

Creamy White Cheddar Mac with our Buttery Cracker Topping
Toppings: Pulled Pork, Bacon, Green Onions, Hot Sauce
Garden Salad & Fresh Baked Breadsticks

Pasta Bar

Baked Penne Pasta with Marinara, Caesar Salad, Green Beans Amandine &
Fresh Baked Breadsticks

Hot Lunch Buffet

Chicken Grand Traverse, Baby Baked Potatoes, Honey Glazed Carrots,
Garden Salad with House Dressing & Fresh Baked Rolls

Slider Palooza Buffet

Turkey & Swiss, Ham & Cheddar and Chicken Salad Sliders,
Lettuce, Tomato, Mayo and Mustard, Pasta Salad, Garden Salad &
Everything Good Chips

The Lunchbox Boxed Lunch...ONLY \$12!!!

Your Choice of One Slider (For Assorted Sliders Add \$2.00 Per Boxed Lunch):
Turkey Cheddar, Club or Chicken Waldorf Salad
Plus Pasta Salad, Chips & A Sweet Treat

Add On Sweet Treats & Beverages!

Assorted Cookies \$2 Each

Strawberry Shortcake \$5 Each

Bottled Water \$2 Each

Soda Cans \$2 Each

- Delivery Charge will Apply for Orders Over 10 Miles from The Fountains Banquet Center -

#thelunchboxkzoo - 269-501-7619 – bookthelunchbox@gmail.com

Full-Service Catering by
THE LUNCHBOX

A Partner of
The Fountains Banquet Center



**As a proud partner of The Fountains Banquet Center,
Catering by The Lunchbox brings the food you love
directly to your special event.
From barn weddings to office parties, let our professional staff
take care of all of the details, so you don't have to.**

**Each menu item is carefully prepared fresh from scratch
by our own team of talented chefs, and delivered to your location,
on time and ready for your guests to enjoy.**

**Call or e-mail today to start planning
or have a custom menu designed just for you!!**

**Our professional catering team will work with you
from start to finish to make sure that the details of your menu are just
what you envision.**

**With over 30 years of experience,
our creativity and commitment to quality will
bring your vision to life!**

**The Lunchbox Food Truck & Catering
535 South Riverview Drive 269.501.7619
bookthelunchbox@gmail.com
thelunchboxkzoo.com**

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— HORS D'OEUVRES —

HORS D'OEUVRE OPTIONS

FRESH FRUIT DISPLAY: chef's choice fruit, artfully displayed (seasonal, April-October)

CHEESE AND CRACKERS: assorted cheeses, served with our signature cheese spread and accompanied with a medley of crackers

VEGETABLES AND DIP: assorted fresh vegetables served with a dilled ranch style dip

COCKTAIL MEATBALLS: meatballs baked with our chef's special tangy barbecue sauce

BRUSCHETTA: fresh tomato, basil, garlic and red onion enhanced with balsamic vinegar and olive oil, served on crostini with parmesan cheese

CHICKEN WALDORF TARTS: flakey pastry shells filled with a chicken salad of walnuts, golden raisins, celery and apples in our Waldorf dressing

MARINATED CHICKEN SKEWERS: chicken satay with a spicy marinade and peanut sauce

ARTICHOKE AND SPINACH DIP WITH CHIPS: artichoke hearts diced with garlic and parmesan cheese, served with tortilla chips

LOADED MEDITERRANEAN HUMMUS: our own special recipe hummus, topped with feta cheese, black olives, red onion, red pepper, cucumber and olive oil and served with garlic toasted pita

DEVILED EGG TRIO: a new twist on a classic featuring updated flavors of Bacon & Black Pepper, Sriracha & Lime and Everything Seasoning

COCKTAIL HOUR HORS D'OEUVRES: ONE HOUR AND SERVED BEFORE DINNER

CHOICE OF TWO
\$5 PER PERSON

CHOICE OF THREE
\$7 PER PERSON

CHOICE OF FOUR
\$8 PER PERSON

HORS D'OEUVRES ONLY PACKAGES: TWO HOURS AND SERVED WITHOUT DINNER

CHOICE OF FIVE
\$21 PER PERSON

CHOICE OF SIX
\$23 PER PERSON

CHOICE OF SEVEN
\$25 PER PERSON

— ALL ABOVE PRICING IS SUBJECT TO A 22% SERVICE CHARGE AND MICHIGAN SALES TAX —

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— DINNER BUFFETS —

ENTRÉE OPTIONS

ROAST LOIN OF PORK: pesto crusted pork loin, slow roasted and served with a velvety mushroom Madeira sauce

HONEY GLAZED HAM: oven baked country ham, basted with a glaze of honey, pineapple and warm spices

ROAST BREAST OF TURKEY: tender and juicy turkey breast served with a rich home style gravy

CANADIAN CHICKEN: breast of chicken topped with a cheddar ale sauce, bacon and chives

CHICKEN GRAND TRAVERSE: breast of chicken served in a white cream sauce with Michigan dried cherries and pecans

MANGO SALSA CHICKEN: breast of chicken topped with a salsa of succulent mango and pineapple, with a kick of citrus and jalapeno

CHAMPAGNE CHICKEN: breast of chicken served in a decadent champagne cream sauce, garnished with scallions, toasted almond slices and golden raisins

PEPPER STEAK: tender, marinated beef, slow-cooked in a flavorful sauce of tomatoes, onions and peppers, served over white rice

PENNE PASTA WITH VODKA SAUCE: penne pasta with a tomato vodka sauce, finished with rich heavy cream, your choice of sausage or vegetarian

PASTA PRIMAVERA: penne pasta in a creamy white sauce mixed with a medley of fresh garden vegetables

SIDE DISH OPTIONS: CHOICE OF FOUR

GARDEN SALAD

ROASTED POTATOES

HERBED RICE

BROCCOLI & CARROTS

STRAWBERRY SALAD

BABY BAKED POTATOES

HONEY GLAZED CARROTS

GREEN BEANS AMANDINE

CAESAR SALAD

AU GRATIN POTATOES

WHOLE KERNEL CORN

DUET WITH CHEDDAR

— FRESH BAKED DINNER ROLLS ARE INCLUDED WITH EVERY BUFFET DINNER SERVICE —

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— DINNER PRICING AND PACKAGE OPTIONS —

DINNER BUFFETS

Two Entrée Buffet: choice of two entrees and four side dishes with fresh dinner rolls and butter ***\$25 per person***

Three Entrée Buffet: choice of three entrees and four side dishes with fresh dinner rolls and butter ***\$29 per person***

DINNER PACKAGES

The Silver Package: choice of three hors d'oeuvres for cocktail hour along with a two entrée dinner buffet ***\$31 per person***

The Gold Package: choice of three hors d'oeuvres for cocktail hour along with a three entrée dinner buffet ***\$35 per person***

The Platinum Package: choice of five hors d'oeuvres for cocktail hour along with a three entrée dinner buffet ***\$37 per person***

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— BEVERAGES —

BEVERAGE OPTIONS

COFFEE STATION: regular and decaf coffee with appropriate creamer and sweeteners
\$3 per person

ICED TEA STATION: fresh-made iced tea with tart lemon slices
\$2 per person

PUNCH STATION: our own recipe...sparkling strawberry punch
\$2 per person

SODA STATION: assorted sodas served with glasses and ice
\$2 per can

BAR SERVICE: We are fully licensed to supply complete bar service at your event.
Contact us for pricing and more information.

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— ADDITIONAL INFORMATION —

- All events include appropriate china, glassware, flatware and linens.
- A 22% gratuity is applied to all food and beverage pricing to provide for waitstaff, setup and cleanup of The Lunchbox equipment and serviceware.
- There is a minimum of \$1,200 in food and beverage for every catered event.
- There is no delivery fee for events within 25 miles of The Fountains.
Fee for locations beyond 25 miles will be quoted at the time of booking.
- A deposit of 25% of the original estimate along with a signed contract is due upon reserving The Fountains catering services.
- A guaranteed guest count and payment in full is required two weeks prior to the event.
- See something you like on the Casual Catering Menu? Any of those items can be incorporated into your Full-Service selections. Just ask and we'll make it happen!!