



COOPERATE LUNCHEONS

LEAFY LUNCHEONS

Salads may be prepared in individual boxes or on disposable platters

Mediterranean Salad \$8.75

Marinated, grilled chicken breast, grilled asparagus, zucchini, squash and mushrooms, crisp romaine with a creamy feta dressing

California Grilled Flank Steak \$9.50

Rare Flank Steak, layered on a bed of Crisp Romaine Lettuce and topped with Salsa Verde and served with a side of Creamy Cilantro Dressing

Classic Greek \$8.50

Vegetarian Greek salad with romaine, feta, cucumber, tomato Calamata olives, artichoke hearts and a zesty oregano vinaigrette

Add grilled chicken - \$2.75

Layered Cobb Salad \$9.50

Chopped, Grilled Breast of Chicken, Diced Black Forest Ham, Tomato, Avocado, Crumbled Blue Cheese, and Romaine, local farm Fresh Eggs, Crumbled Bacon and a Dijon-chive vinaigrette

Tomato and Avocado Salad with Lime-Herb Dressing \$9.75

Served over a bed of fresh, chopped, romaine with cucumber, sweet pepper, scallions, pimiento-stuffed olives and crumbled feta

All Salad Selections are accompanied by Freshly Baked Rolls and Butter

All prices are subject to a 20% Service Charge and 8.75% State Sales Tax





SANDWICHES, SIDES AND DESSERT

FRESH MADE SANDWICHES

Honey Dijon Grilled Chicken

Grilled Flank Steak and Brie

Classic Ham and Swiss

Smoked Chicken Salad

Smoked Turkey

Priced at \$7.50 per sandwich

OC Fresh Club

Smoked Turkey, Proscuitto, Avocado, Beef Steak Tomato, Provolone Cheese and Sprouts served on fresh Sourdough

Tuna and Caper Salad

Grilled French Baguette with Olive Oil and Lemon

Grilled Chicken and Roasted Red Pepper Sandwiches

With Cilantro Mayo on Whole Wheat

Roast Beef Sandwich with a Blue Cheese Dressing

Roasted Peppers, Arugula, Sliced Red Onion on Whole Grain Bread

Big Tomato, Basil and Goat Cheese Sandwiches

On fresh Focaccia with Yellow Bell Peppers with an Herb Vinaigrette (V)

Priced at 8.95 per sandwich

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SIDES AND ACCOMPANIMENTS

New Potato Salad

New potatoes with fresh herbs, scallion, balsamic vinegar and olive oil

Skinny Slaw

With Yogurt, Lemon Juice and just a touch of mayo

Tuscany Pasta Salad

With Broccoli, Red Peppers, Artichokes and Parmesan

My Mom's Potato Salad

Classic salad with Yellow Mustard and Sweet Pickle Relish

Fresh Fruits in Season

Local Southeastern fruits in season

Pesto Pasta Salad

Penne Pasta with fresh Pesto and a Tomato Basil Salsa

Classic Caesar Salad

Fresh Romaine Lettuce with Croutons, Fresh Parmesan and Lemon

Priced at \$2.80 per serving

All prices are subject to a 20% Service Charge and 8.75% State Sales Tax



DESSERTS

Fudgy Chocolate Brownies
Assorted Fresh Baked Cookies
Wedding Cookies
Lemon Cookies
Tollhouse Cookies
Gingersnaps

Priced at \$2.75 per serving

Carrot Cake
Rich Chocolate Cake with Butter Cream
Pound Cake
Strawberry Shortcake
Fresh Fruit Tarts

Priced at \$38.00 per cake

BEVERAGES

Bottled Water – \$1.25 per guest

Pellegrino and Panna Water – \$4.00 for 1 litre

Sweetened and Unsweetened Tea – \$10.00 per gallon

Lemonade, Raspberry Lemonade, Strawberry Lemonade – \$12.00 per gallon

Assorted Soft Drinks – \$1.60 per guest

Ice – \$3.50 per bucket

All prices are subject to a 20% Service Charge and 8.75% State Sales Tax



Things to know when ordering:

To place an order please call 949-335-2430 or email us at info@ocfreshcatering.com

Orders must be placed 24 hours in advance. Rush orders are subject to a 20% surcharge.

All cancellations require 24 hour notice during regular business hours. Any late cancellations are subject to a 50% surcharge of the total invoice.

We require a minimum order of 5 for each menu item.

All lunches are available in standard boxed lunches, compostable boxes, disposable platters or decorative serving platters.

We also offer compostable cups, plates, cutlery and recycled napkins @ .50 per guest

Please note that there is a \$30.00 delivery charge for all orders outside the perimeter.

There is an additional charge of \$15.00 for equipment pick up

We require a minimum of 15 guests for lunches.

